



## MOURVEDRE | 2013

Beaumont Family Wines were the first winery in South Africa to bottle a single varietal Mourvèdre.

Originally the grape comes from Spain and France where it is mostly used to enhance blends. Mourvèdre's dark, thick-skinned berries result in powerful spicy and sometimes gamey aromas in their youth.

This unique wine was made from a small parcel of Mourvèdre with a low crop yield of 4 tons/ha. Grapes were harvested at full ripeness, cold soaked, fermented in concrete tanks and allowed a post maceration of 3 weeks, where after it was pressed directly into 100% French oak barrels.

**RATINGS & REVIEWS** | I always say that this is a wine for freaks! It is not everyone's darling. But we have set a benchmark for the varietal and show how it can consistently produce interesting wine. Silver Medal for this vintage and 4.5 stars in Platter.

**FOOD PAIRING** | Spicy roasted red meat or game, grilled pork or calf's liver, rich hearty dishes such as paella with chorizo and hot spices.

**PACKAGING** | 6 x 750 ml

| APPELLATION | BOTTLES PRODUCED      | CULTIVAR  | VINEYARD AGE | YIELD       | BALLING AT HARVEST  | ALC    | TA   | RS    | pH   |
|-------------|-----------------------|-----------|--------------|-------------|---------------------|--------|------|-------|------|
| Bot River   | 2354 and 30 x magnums | Mourvedre | 20 yrs       | 4 tons / ha | 22.5° - 24° Balling | 13.77% | 6g/L | 2 g/L | 3.48 |



**WINE MAKER** | Sebastian Beaumont.

**VINTAGE CONDITIONS** | The 2012 vintage had very low yields but cool growing conditions to produce ripe but elegant wines.

**VINIFICATION** | After the grapes were cold soaked for 2 days till natural fermentation started. A warm ferment of 28-30 °C was allowed with 2 hourly punch downs in an open vat. Six days of fermentation with three weeks post maceration then pressed directly into barrel.

**MATURATION** | Maturation in French oak for 36 months.

**AGEING POTENTIAL** | 8 – 10 years.