



ARIANE | 2015

Beaumont Family Wines have been making this classic Bordeaux style blend named after Ariane Beaumont. First vintage produced was in 1998.

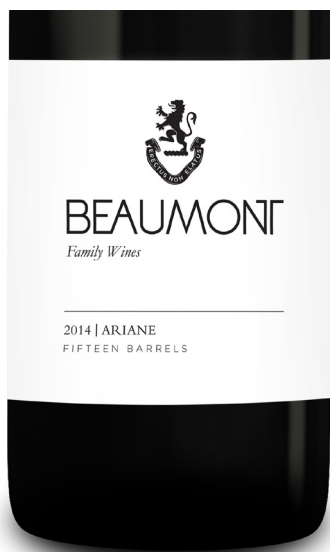
Depending on the vintage the blend is either Merlot or Cabernet Sauvignon driven. It also always has some Cabernet Franc for perfume and freshness. The 2015 blend is made up of equal portions of Cabernet Sauvignon 37% and Petit Verdot 37%. The blend was pulled together by adding 26% Merlot. 2015 vintage is an amazing vintage producing a fantastically intense wine.

RATINGS & REVIEWS | A wine that over the years has raked in quite a few 4.5 star ratings in the platter wine guide. But its best ratings have come from the followers of the wine who come back every year to get their allocation.

FOOD PAIRING | Bordeaux style blends are always best suited to classic red meat dishes. But let this wine mature and you will be able to enjoy it on its own.

PACKAGING | 6 x 750 ml and Magnums

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	2250 and 196 x magnums	37% Cabernet Sauvignon 37% Petit Verdot 26% Merlot	21 yrs	4 tons / ha	22.5° - 24° Balling	14.31%	5.9g/L	1.6 g/L	3.56



WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | The 2015 vintage is seen by many as the best vintage in many years. The fruit had perfect conditions to ripen in.

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 18 months.

AGEING POTENTIAL | 8 – 15 years.