



BEAUMONT

Family Wines

New Baby | 2017

This baby, born in 2015, is the progeny from the quintet of white varietals on the farm.

A blend of old vine Chenin planted in 74 & 78, Sauvignon Blanc 83, Chardonnay 97, Semillon 97 and Colombar 88.

My dream was to create a white blend to partner the Vitruvian. The first name that came to mind was “New Baby”. I wrote this on the barrels and so the first vintage was born. The follow up 2016 vintage is a little more classic in style. Not quite as voluptuous as the 2015 but with a precision and complexity of flavor that draws you into the wine. The 2017 vintage is inbetween both these pvs vintages in terms of style and weight. It has the added dimension of some great phenolic tension.

RATINGS & REVIEWS | First vintage has been given 5 stars in the Platter Wine guide. Tim Atkin Review gave it 95 points and selected it as one of the top white wines.

FOOD PAIRING | Delicate and rich at the same time this is a wine that can be enjoyed on its own and with something delicious from the ocean. Scallops for sure!

PACKAGING | 6 x 750 ml

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	4205 and 30 magnums	45% Chenin Blanc 26% Sauv Blanc 15% Semillon 8% Colombar 6%Chardonnay	19-44 yrs	3 - 5 tons / ha	21° - 22.5° Balling	12.81%	6.1 g/L	2.9 g/L	3.35

WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Another very dry vintage follows the 2016. Healthy conditions produced perfect fruit. Harvesting took place pretty much at our normal time at the beginning of Feb.

VINIFICATION | All varietals were treated independently and then blended very soon after harvest to get integration as early as possible. All naturally fermented in barrel with about 30% new oak.

MATURATION | 5 x 400L barrels made & matured for 12months in French oak of which 30% was new.

AGEING POTENTIAL | 10 - 15 years.