



# BEAUMONT

Family Wines

## ROSÉ | 2023

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Our Rosé is made from some beautiful young Syrah, Grenache and Mourvèdre vines grown on the farm. I am always enticed by the colour of Rosé wines. Preferring a vibrant lighter “Pomegranate” pink to the sometime darker richer styles. The palate must be refreshing with a beautifully smooth and fruit driven palate.

The Syrah and the Grenache were harvested together and pressed straight away to get the lightest extraction of colour. Mourvèdre ripens a bit later and was blended into the fermenting juice of the other two cultivars. Matured in tank and then bottled in early May each year.

**RATINGS & REVIEWS** | Not Rated! But enjoyed by our cellar door customers!

**FOOD PAIRING** | Good with seafood and lighter lunch time dishes, but best enjoyed on a sunny afternoon on its own.

**PACKAGING** | 6 x 750 ml in screw cap

**BARCODE** bottle 6009077000139 box 16009077000136

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	2750 bottles	Syrah Grenache Mourvèdre	Ranging between 4 and 7 years	6 – 12 tons / ha	20° -22 ° Balling	12.5 %	6.5g/L	3.2g/L	3.25



**WINE MAKER** | Sebastian Beaumont.

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**VINTAGE CONDITIONS** | The 2023 vintage produced another year of great healthy fruit. It started off cold and wet but then it dried out. Rains in early December brought some much-needed relief to the vineyards. Harvest started early in February with very good cool conditions.

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**VINIFICATION** | Picked and pressed straight away. The main aim is to extract a very light and delicate pomegranate colour. Focus the fruit on fresh and perfumed aromas.

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**MATURATION** | Average of 2 months on gross lees in tank.

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**AGEING POTENTIAL** | 2 - 5 years.