



BEAUMONT

Family Wines

CAPE WHITE (Port style) | 2018

Way back in 2013 we had a young guy call Alvaro Roseira from the Douro valley in Portugal helping us for the vintage. Alvaro was one of those remarkable characters who was always enthusiastic about life on all levels. He inspired the making of our first white port.

The 2018 is the follow up vintage. Foot stomped Chenin Blanc grapes, fermented on the crushed skins and stalks for a few days and then fortified. Matured for two and a half years in old white wine barrel and then bottled. This is a very different style to the first vintage. Richer and sweeter and full of dried fruit flavours. A dry phenolic finish keeps the sweetness refreshing. Its really delicious on its own or blended with some tonic, ice and a slice of orange – our “Pour a Tonic”.

RATINGS & REVIEWS | Not rated or reviewed

PACKAGING | 6 x 375 ml with gift box option.

FOOD PAIRING | A few different ways. As an aperitif mixed with tonic and a peel of lemon or orange. Neat on its own slightly chilled. Or have it with some lovely cheeses at the end of a meal. Especially Queso de Serra if you can find one in Portugal.

APPELLATION	BOTTLES PRODUCED	CULTIVAR	VINEYARD AGE	YIELD	BALLING AT HARVEST	ALC	TA	RS	pH
Bot River	703 x375ml	100% Chenin Blanc	46 yrs	4 tons / ha	25° Balling	16.66%	6.4 g/L	88.6g/L	3.48

WINE MAKER | Sebastian Beaumont.

VINTAGE CONDITIONS | Dry, very very dry conditions. Very early harvest. Grapes perfectly healthy.

VINIFICATION | Chenin fermented whole bunch to start then taken off after 6 days . Fortified and then taken to barrel for 2.5 yrs maturation.

MATURATION | 2.5yrs in oak

AGEING POTENTIAL | 10-15 years.