



BEAUMONT

Family Wines

ROSÉ | 2024

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. Aromas of fresh fruit, watermelon and raspberry. The palate is refreshingly smooth fruit driven.

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	3470 bottles	Syrah Grenache Mourvèdre	Ranging between 4 and 7 years	6 – 12 tons / ha	20° -22 ° Balling	12.59 %	6.8g/L	2.5g/L	3.03

WINE MAKER | Sebastian Beaumont.



VINTAGE CONDITIONS | The 2024 vintage produced another year of great healthy fruit. Winter and early spring were marked by heavy rains. This dried up and produced healthy grapes. Harvest started early in February with very good cool conditions.

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.

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

AGEING POTENTIAL | 2 - 5 years.