

Beaumont Starboard Dessert Wine NV

Shows intense spice on the nose dominated by cloves, cinnamon and nutmeg, together with chocolate and a dark berry fruit character. Great focus and balance on the palate, with a hint of toasty wood backed up by fine, dry tannin.

Goes well with dessert, especially dark chocolate or fruit desserts, walnut tart, nuts or fruity Christmas cake. Another great suggestion would be hard, flavourful, ripe cheeses.

variety : Tinta Barocca | Tinta Barocca, Pinotage

winery : Beaumont Wines

winemaker : Sebastian Beaumont

wine of origin : Walker Bay

analysis : alc : 18.5 % vol rs : 78.9 g/l pH : 3.90 ta : 4.4 g/l

type : Dessert style : Sweet body : Full taste : Fragrant wooded

pack : Bottle size : 0 closure : Cork

We make too little of this to be rated. Platter gives it 5 stars. This is a once off Wine.

ageing : Ageing Potential: 10 - 15 years

in the vineyard : Vineyard age: 43 years

Yield: 4 - 5tons/ha

Vintage conditions: Reasonable temperatures during the final ripening stages allowed grapes to reach perfect ripeness without losing flavour and acid.

about the harvest: A blend of Tinta Barocca and Pinotage picked at 26° Balling.

in the cellar : This is a very unique version of our Port. A barrel of each of the '05,'07,'08,'09 Ports. Aged together for the past 4 years has allowed them to melt into each other to produce a deliciously smooth silky textured wine. Now called dessert wine as there is no official name for a blended port. Unfined and unfiltered as per the 'traditional' style, with minimal sulphur use.

Grapes were traditionally stomped by foot in open concrete tanks to allow for maximum colour and tannin extraction. Inoculation was done after two days of skin maceration with WE 372 yeast. After two days of regular punching down the wine was hard pressed at 11° Balling and fortified at 9° Balling. Maturation took place in 6th filled French Oak barrels for two years. No fining and no filtration.

Two years of maturation in 6th filled French oak barrels 35% new oak was selected for the final wine.

