

Graham Beck Sauvignon Blanc 2004

“An expression of white fruit - melons, pears, litchis and granadillas with a lingering middle pallet. A crisp, lively acidity and persistent finish.”

Enjoy as an aperitif or with grilled, smoked and spicy fish and chicken dishes. Enjoy as an aperitif or with sushi and Sashimi, or grilled, smoked and spicy fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 12.3 % vol rs : 2.1 g/l pH : 3.3 ta : 5.7 g/l

type : White

pack : Bottle

in the vineyard : The grapes are from 7 different vineyards in the Coastal region - all the sights are carefully selected for the natural cooling effect that is gained from their close proximity to the ocean, their Mediterranean climate and for their viticultural practices.

about the harvest: Handpicked in February 2004 between 22-23.5°B for full flavour and richness of palate. The criteria that is used for picking is the physical signs of ripeness plus the flavour development that is determined by tasting the berries.

in the cellar : Reductive treatment from vineyard to bottling in order to capture the varietal flavours. Destalked, mash cooled with 18 hours skin contact and cool fermentation at 10-12°C. The wine will undergo two months of full lees contact after alcoholic fermentation.



House of Graham Beck

Robertson

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www.grahambeck.com



GRAHAM BECK
MÉTHODE CAP CLASSIQUE
★