

Graham Beck Viognier 2004

“Soft golden green colour with a fragrant nose of ripe golden apples and spicy citrus flavours. A full bodied white wine with a broad structure on the palate, but an elegant and stylish finish.”

Serve slightly chilled with interesting seafood dishes like prawns, crab and mussels or with Thai and Chinese foods.

variety : Viognier | 100% Viognier

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 14.5 % vol rs : 3.05 g/l pH : 3.36 ta : 5.40 g/l

type : White **body :** Full **wooded**

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

in the vineyard : 3 and 7 year-old vineyards

about the harvest: Grapes were harvested at the beginning of February in Robertson and in the 2 nd week of February in Franschhoek.

in the cellar : The same technique was followed at both cellars, where 50% of the blend was fermented in French Oak and the other 50% in stainless steel tanks. Some 30% of the total blend went through malolactic fermentation. Maturation in 2 nd fill French Oak for 4 months.



House of Graham Beck

Robertson

023 626 1214

www.grahambeck.com



GRAHAM BECK
MÉTHODE CAP CLASSIQUE