

## Graham Beck Pheasants Run 2004

“A true expression of this vineyard showing great character of white fruit, pears, granadillas and litchis, followed by a wonderful fruity finish on the palate.”

Serve with Parma (or Seranno) ham and fresh figs, chargrilled chicken over an open fire, pasta with an asparagus pesto.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 13.5 % vol rs : 1.64 g/l pH : 3.35 ta : 6.15 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** The grapes are from a single vineyard that we have identified in the Durbanville region. Perold trellising with long canopy. 10 Year old dry land vineyards with well weathered deep red shale soil and good water retention.

**about the harvest:** Handpicked early morning on 13 th February at 22Â°B, packed with dry ice and transported to the Franschoek Cellar to be crushed by 7a.m.

**in the cellar :** The grapes were crushed with 8 to 15 hours skin contact. Settling took place over 3 day period and fermentation at 16Â°C for 16 days. Lees contact took place where the lees were stirred up once a week for two month. The wine was stabilised and bottled.



## House of Graham Beck

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