

## Graham Beck Waterside Chardonnay 2005

Beautiful green hue in the colour. Wonderful fresh lime & lemon zestiness on the nose. Good firm acidity on the palate with lots of citrus and melon flavours on the palate. There is a hint of minerality which will develop over time. Delightful and long finish, to be enjoyed youthful.

Good company for Alfresco lunches and also great with grilled chicken, crustaceans and pan-fried fresh fish. Enjoy slightly chilled on its own or with seafood, spicy Asian and vegetarian dishes.

**variety :** Chardonnay | Chardonnay

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 13.5 % vol    rs : 2.1 g/l    pH : 3.48    ta : 6.38 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** Selection of Chardonnay vineyards planted on rich limestone soil. The Chardonnay vineyards produce on average 10 tons per hectare.

**about the harvest:** Hand selected and hand harvested Chardonnay was picked during cool morning hours during the 3rd week of January 2005.

**in the cellar :** The Chardonnay was destalked, gently crushed and pressed immediately. The juice was settled overnight and then transferred to stainless steel tanks for fermentation. Fermented at 14Â° to 16Â°C. After fermentation the wine was left on its light lees for 6 weeks. During this time the lees was stirred once a week to aid in the mouth feel of the final blend. No malolactic was encouraged to ensure freshness and zestiness. The wine was racked and prepared for bottling.

### House of Graham Beck

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