wine.co.za
easiest way to buy wine

Graham Beck Waterside Chardonnay 2005

Beautiful green huge 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 itâ€™s 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

Robertson
023 626 1214
www.grahambeck.com

GRAHAM BECK
MÉTHODE CAP CLASSIQUE