

Graham Beck Pheasants Run 2005

International Wine and Spirit Competition (IWSC) 2006 - Silver

Michelangelo Awards 2005 - Grand D'Or

Winemaker's Choice Awards 2005 - Diamond

Veritas 2005 - Double Gold

â€œA true expression of this vineyard showing great character of ripe gooseberry, tropical guava, granadilla and green pepper, followed by a wonderful fruity finish on the palate. Great complex fruit and enormous silky mouthfeel.â€ The Graham Beck winemaking team considers this to be the best Sauvignon Blanc produced to date.

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 : 1.83 g/l pH : 3.42 ta : 6.9 g/l

type : White

pack : Bottle

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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 21 January at 23.4Â° Balling, packed with dry ice and transported to the Franschoek Cellar to be crushed.

in the cellar : The grapes were crushed with 18 hours skin contact. Settling took place over a 2 day period and fermentation at 12Â°C for 20 days. Lees contact for 6 months with the lees been stirred up once a week prior to bottling.



House of Graham Beck

Robertson

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