

Graham Beck Chardonnay/Viognier 2006

Lemony, zesty tones from the Chardonnay, while the Viognier provides the aromas of dried peaches and apricots on the nose. An explosion of tropical flavours on the palate with a great zippy freshness and a lingering finish.

Ideal as an aperitif or with Gravard Lax, Laksa™s or great with shellfish.

variety : Chardonnay | 87% Chardonnay, 13% Viognier

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 13.86 % vol rs : 2.55 g/l pH : 3.38 ta : 6.18 g/l

type : White **wooded**

pack : Bottle

International Wine Challenge 2005 - Bronze

in the vineyard : Selected Chardonnay and Viognier vineyards in the Robertson area and a Viognier vineyard from Ladismith in the Klein Karoo.

about the harvest: Both varieties were selected and harvested by hand - the Chardonnay on the 3rd of February 2006 and the Viognier on the 9th of February 2006.

in the cellar : The two varieties were fermented separately. A small percentage of Chardonnay and Viognier was fermented in staved stainless steel tanks to generate an added dimension of richness. The balance of the Chardonnay and Viognier was barrel fermented in 2nd fill French oak barrels. No malolactic fermentation took place. After fermentation the Chardonnay and Viognier were blended and protein- and cold stabilized.



House of Graham Beck

Robertson

023 626 1214

www.grahambeck.com

