

## Graham Beck Waterside Chardonnay 2006

Beautiful green hue. Wonderful fresh lime and lemon zestiness on the nose with a slight hint of tropical. Good firm acidity 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.

**variety :** Chardonnay | Chardonnay

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 13.38 % vol    rs : 1.83 g/l    pH : 3.31    ta : 6.4 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 1st week of February 2006.

**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 between 14°C and 16°C. After fermentation the wine was left on 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](http://www.grahambeck.com)



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE  
★