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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 14Â° and 16Â°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

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