

## Graham Beck Sauvignon Blanc 2005

An expression of white fruit - melons, pears, litchis and granadillas with a lingering middle pallet. A crisp, lively acidity and persistent finish.

Enjoy as an aperitif or with grilled, smoked and spicy fish and chicken dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Coastal

**analysis :** alc : 12.97 % vol    rs : 2.03 g/l    pH : 3.33    ta : 6.08 g/l

**type :** White

**pack :** Bottle

**in the vineyard :** The grapes are from 7 different vineyards in the Coastal region - all the sites are carefully selected for the natural cooling effect that is gained from their close proximity to the ocean, their Mediterranean climate, the geological diversity of their soils and for their viticultural practices.

**about the harvest:** Handpicked in February 2005 between 21 - 23° Balling for full flavour and richness of palate. The criteria that is used for picking is the physical signs of ripeness plus the flavour development that is determined by tasting the berries.

**in the cellar :** Reductive treatment from vineyard to bottling in order to capture the varietal flavours. Destalked, mash cooled with 18 hours skin contact and cool fermentation at 10 - 12°C. The wine undergoes two months of full lees contact after alcoholic fermentation.



### House of Graham Beck

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