

Graham Beck Sauvignon Blanc 2006

An expression of capsicum, tropical and white fruit - melons, pears, litchis and granadillas, with a lingering middle palate. 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 : 13.02 % vol rs : 1.9 g/l pH : 3.27 ta : 6.96 g/l

type : White **style :** Dry **taste :** Fruity

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 2006 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

Robertson

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