

Graham Beck Viognier 2005

Soft golden green colour with a fragrant nose of ripe golden apples and spicy citrus flavours. A full bodied white wine with a broad structure on the palate, but an elegant and stylish finish.

Serve slightly chilled with interesting seafood dishes like prawns, crab and mussels or with Thai and Chinese foods.

variety : Viognier | 100% Viognier

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Coastal

analysis : alc : 14.78 % vol rs : 3.16 g/l pH : 3.1 ta : 6.1 g/l

type : White **body :** Full **wooded**

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

in the vineyard : 8 Year old vineyards from our Franschhoek Estate.

about the harvest: Grapes were harvested by hand in the 2nd week of February in Franschhoek.

in the cellar : 50% Of the grapes were fermented in 2nd and 3rd filled French oak barrels and the other 50% in stainless steel tanks. Some 30% of the total in barrel went through malolactic fermentation to develop creamy texture. The portion in barrel was left to mature for 4 months in barrel before it was blended with the stainless steel tank portion prior to a light fining and bottling.



House of Graham Beck

Robertson

023 626 1214

www.grahambeck.com

