

## Graham Beck Chardonnay 2005

Lime green and gold colour with a gentle vanilla and citrus bouquet. Hints of lime on the nose with a firm and complex lingering flavour on the palate and a crisp structure with an elegant, stylish finish.

Enjoyed with grilled fresh line fish, scallops and other seafood. Also excellent with rich poultry and pasta dishes.

**variety :** Chardonnay | 100% Chardonnay

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 13.85 % vol    rs : 2.54 g/l    pH : 3.44    ta : 6.05 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle

International Wine Challenge 2005 - Seal of Approval

**in the vineyard :** Robertson Red Karoo soils with rich limestone and free lime content situated on ancient terraces of river relics. Vineyards producing 8 to 10 tons per hectare. Exciting new Chardonnay clones are in production adding a new dimension in flavour and structure.

**about the harvest:** Hand selected and hand harvested from the last week in January and was completed on the 12th February, at an average sugar level of 24.5° Balling.

**in the cellar :** 30% Whole bunch handling to ensure elegance and finesse, while the balance were gently crushed and destalked prior to pressing. After overnight settling, the juice was taken to barrel, for fermentation in 30% new French oak, 50% 2nd fill oak and 20% 3rd fill French oak, medium toast levels & tight grain from the Centre of France. This is done to respect the fruit characteristics, lemons and citrus, and to retain the freshness of acidity on the aroma. No malolactic fermentation was encouraged to keep the zesty freshness in the wine. Left on light lees in the barrel for a total of 6 months with a weekly batonnage, for the first 3 months after fermentation.



## House of Graham Beck

Robertson

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