

Graham Beck Pheasants Run 2006

2007 International Wine Challenge â€” Commended

2007 Decanter World Wine Awards â€” Silver Medal

A true expression of this vineyard showing great character of ripe gooseberry, green pepper and tropical litchi and granadilla, followed by a wonderful fruity finish on the palate. Great complex fruit with crispy freshness.

The Graham Beck winemaking team considers this to be the best Sauvignon Blanc produced to date.

Serve with Parma (or Seranno) ham and fresh figs, chargrilled chicken over an open fire, pasta with an asparagus pesto.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 1.83 g/l pH : 3.42 ta : 6.9 g/l

type : White style : Off Dry body : Full taste : Fruity

pack : Bottle

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in the vineyard : The grapes are from a single vineyard that we have identified in the Durbanville region. Perold trellising with long canopy. 11 Year old dry land vineyards with well weathered deep red shale soil and good water retention.

The name is that of the farm in Durbanville, *Fisantekraal*; meaning the gathering of pheasants.

about the harvest: Handpicked early morning of the first week of February, packed with dry ice and transported to the Franschhoek Cellar to be crushed.

in the cellar : The grapes were crushed with 18 hours skin contact. Settling took place over a 2 day period and fermentation at 12Â°C for 20 days. Lees contact for 6 months with the lees been stirred up once a week prior to bottling.



House of Graham Beck

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