

Graham Beck Viognier 2006

2007 International Wine Challenge - Bronze Medal

Soft golden green colour with a fragrant nose of ripe apricots 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 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 : 14.29 % vol rs : 2.54 g/l pH : 3.4 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

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in the vineyard : 6 year old vineyards from our Robertson estate.

about the harvest: Grapes were harvested by hand in the 3rd week of February in Robertson.

in the cellar : 75% of the grapes were fermented in 2nd and 3rd filled French oak barrels and the other 25% in stainless steel tanks. The portion in barrel spent 2 months on the primary lees for a creamy texture, and was left to mature for 5 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

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