

Graham Beck Chardonnay 2006

Veritas 2007 - Bronze

International Wine Challenge 2005 - Seal of Approval

Lime green and gold colour with a gentle nougat honey and citrus bouquet. Hints of limes with a firm and complex lingering flavour on the palate. A crisp structure and 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 : 13.70 % vol rs : 2.53 g/l pH : 3.26 ta : 6.23 g/l

type : White style : Dry wooded

pack : Bottle closure : Cork

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in the vineyard : Area of origin: Robertson, Cape, South Africa

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 20th February, at an average sugar level of 24.5Å°B.

in the cellar : 30% Whole bunch handling to ensure elegance and finesse, while the balance where 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 8 months with a weekly batonnage, for the first 3 months after fermentation.



House of Graham Beck

Robertson

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