

Graham Beck Pheasants Run 2007

2008 Decanter Awards - Bronze Medal

Veritas 2007 - Gold

2007 Michelangelo International Wine Awards - Silver Medal

â€œA true expression of this varietal showing intense tropical fruit and ripe fig flavours with asparagus and tinned peas. Great complexity, fruit intensity and elegance with a crispy freshness.â€ A true reflection of the exceptional quality of the 2007 vintage.

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 : 14.20 % vol rs : 2.31 g/l pH : 3.40 ta : 7.90 g/l

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

pack : Bottle closure : Cork

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in the vineyard : The grapes are a special selection from our coastal vineyards that showed exceptional quality in the 2007 vintage. Dry land vineyards with well weathered deep red 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 last week of January, packed with dry ice and transported to the Franschoek 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

Robertson

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MÉTHODE CAP CLASSIQUE
★