

Graham Beck Chardonnay 2007

Lime green with a golden hue, 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 : 14.3 % vol rs : 2.6 g/l pH : 3.21 ta : 6.16 g/l

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

pack : Bottle **closure :** Cork

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 add a new dimension in flavour and structure.

about the harvest:

Hand chosen and hand harvested from the last week in January to the 8th February, at an average sugar level of 23.7°B.

in the cellar :

30% Whole bunch handling to ensure elegance and finesse. Fermentation in 1/3 new, 1/3 2nd fill and 1/3 3rd fill French oak. The balance of the wine is cold fermented in stainless steel tanks. Malolactic fermentation is not encouraged. 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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