

Graham Beck Viognier 2007

A wine with a soft golden hue. A nose rich with peaches and cream, and ripe apricots dusted with icing sugar. An elegant entry supported by a crisp acidity gives delicate weight but huge flavours of pineapples and pears with dried apricots on the finish completing the circle.

Serve slightly chilled with Traditional Bobotie, Thai curry, garlic roasted calamari or oxtail.

variety : Viognier | 100% Viognier

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 14.39 % vol rs : 3.83 g/l pH : 3.35 ta : 6.23 g/l

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

pack : Bottle **closure :** Cork

in the vineyard :

7 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 :

60% of the grapes were fermented in 3rd fill French oak barrels and the other 40% 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 a further 3 months in barrel before it was blended with the stainless steel tank portion prior to bottling.



House of Graham Beck

Robertson

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