

## Graham Beck Chardonnay/Viognier 2008

Citrus, zesty tones from the Chardonnay complimented by pears from the Viognier. An explosion of tropical flavours on the palate with a rich almond mid-palate and a long lingering finish.

Ideal as an aperitif or with Gravad Lax, great with shellfish or enjoy Al fresco.

**variety :** Chardonnay | 80% Chardonnay, 20% Viognier

**winery :** House of Graham Beck

**winemaker :** Irene Waller

**wine of origin :** Robertson

**analysis :** alc : 14.02 % vol    rs : 2.6 g/l    pH : 3.36    ta : 6.8 g/l

**type :** White    **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Area of origin: Western Cape, South Africa

Vineyard: Chosen Chardonnay and Viognier vineyards in the Robertson area and a Viognier vineyard from Ladismith in the Klein Karoo.

**about the harvest:** Both varieties were chosen and harvested by hand - The Chardonnay on the 14th of February and the Viognier on the 5th of March 2008.

**in the cellar :** The two varieties were fermented separately. A small percentage of Chardonnay and Viognier was fermented in staved stainless steel tanks to generate an added dimension of richness. No malolactic fermentation took place. After fermentation the Chardonnay and Viognier were blended and protein- and cold stabilized.



### House of Graham Beck

Robertson

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