

## Graham Beck Viognier 2008

A hue of fresh baled straw with golden highlights. A nose rich with peaches and yoghurt, honeysuckle and ripe apricots dusted with icing sugar. Tinned pears supported by nougat nuttiness introduces a feminine elegance on the palate. This is followed by a crisp apple acidity with orange rind, peaches and apricot completing the circle for a long lingering journey.

Serve slightly chilled with Duck LâOrange, garlic roasted calamari, Traditional Bobotie, or any shellfish.

**variety :** Viognier | 100% Viognier

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 14.02 % vol   rs : 1.93 g/l   pH : 3.24   ta : 6.48 g/l

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

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

2008 Veritas Awards - Bronze Medal

2008 Michelangelo International Awards - Gold Medal

**in the vineyard :** 8 year old vineyards from our Robertson estate.

**about the harvest:** Selective hand harvesting of grapes during the 2nd and 3rd week of February. Further sorting of grapes at the cellar.

**in the cellar :** 20% of the grapes were fermented in 2nd fill French oak barrels and the other 80% 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 2 months in barrel before blending.



### House of Graham Beck

Robertson

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