

## Graham Beck Sauvignon Blanc 2008

An expression of tropical fruit on the nose - litchis and granadillas, with notes of green pepper and capsicum. Great concentration of tropical fruit and grassiness and peppers on the palate. A crisp, lively acidity and persistent but elegant finish.

Enjoy as an aperitif or with grilled, smoked and spicy fish and chicken dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Coastal

**analysis :** alc : 13.3 % vol rs : 1.90 g/l pH : 3.35 ta : 6.80 g/l

**type :** White **style :** Dry **taste :** Fruity

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

**in the vineyard :** Area of origin: Coastal Region, South Africa

Vineyard: The grapes are from 7 different vineyards in the Coastal region - all the sites are carefully chosen for the natural cooling effect that is gained from their close proximity to the ocean, their Mediterranean climate, the geological diversity of their soils and for their viticultural practices.

**about the harvest:** Handpicked from 24 January up to 21 February 2008 between 21-24°B for full flavour and richness of palate. The criteria that is used for picking is the physical signs of ripeness plus the flavour development that is determined by tasting the berries.

**in the cellar :** Reductive treatment from vineyard to bottling in order to capture the varietal flavours. Destalked, mash cooled with 18 hours skin contact and cool fermentation at 10-14°C. The wine undergoes three months of full lees contact after alcoholic fermentation.



### House of Graham Beck

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