

Graham Beck Chardonnay 2008

Lime green with a golden hue, a gentle nougat honey and citrus bouquet. Zesty lemon entry with a full bodied, creamy complex palate 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 : Robertson

analysis : alc : 13.2 % vol rs : 4.04 g/l pH : 3.33 ta : 5.73 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 first week in February, at an average sugar level of 23.7°B.

in the cellar : 100% Whole bunch handling to ensure elegance and finesse. Fermentation in 20% new, 25% 2nd fill and 25% 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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