

Graham Beck Chardonnay / Viognier 2009

Citrus, zesty tones from the Chardonnay complimented by peaches from the Viognier. A full creamy entry which explodes with tropical flavours is followed by 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 | 83% Chardonnay, 17% Viognier

winery : House of Graham Beck

winemaker : Irene Waller

wine of origin : Robertson

analysis : alc : 14.33 % vol rs : 2.2 g/l pH : 3.33 ta : 6.32 g/l

type : White **style :** Very Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Screwcap

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 18th of February and the Viognier on the 3rd of March 2009.

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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