

Graham Beck Pheasants Run Sauvignon Blanc 2009

"A true expression of this varietal showing intense passion fruit and ripe fig flavours with fresh asparagus and snap peas. Great complexity, fruit intensity and elegance with a crispy freshness." A true reflection of great Sauvignon Blanc terroir and of the exceptional quality of the 2009 vintage.

Serve with Parma (or Seranno) ham and fresh figs, chargrilled chicken over an open fire, pasta with an asparagus pesto.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Franschhoek

analysis : alc : 14.2 % vol rs : 1.8 g/l pH : 3.52 ta : 7.9 g/l va : 0.63 g/l so2 : 143 mg/l fso2 : 45 mg/l

type : White **style** : Off Dry **body** : Full **taste** : Fruity

pack : Bottle **closure** : Cork

Veritas 2010 Wine Awards - Gold Medal

in the vineyard : The grapes are a special selection from our finest cool climate vineyards that showed exceptional quality in the 2009 vintage. Dry land vineyards with well weathered deep red soil and good water retention.

about the harvest: Handpicked early morning of the second week of February, packed with dry ice and transported to the Franschhoek Cellar to be crushed.

in the cellar : The grapes were crushed with 18 hours skin contact. Settling took place over a 2 day period and fermentation at 10 - 13°C for 23 days. Lees contact for 6 months with the lees been stirred up once a week prior to bottling.



House of Graham Beck

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