

## Graham Beck Viognier 2009

A hue of fresh baled straw with green apple highlights. A nose rich with peaches, pears and honeysuckle. Tinned pears supported by nougat nuttiness introduce a feminine elegance on the palate. Crisp apple acidity with orange rind, peaches and apricot complete the circle for a long lingering finish.

Serve slightly chilled with Duck L' Orange, garlic roasted calamari, Traditional Bobotie, or any shellfish.

**variety :** Viognier | 100% Viognier

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Robertson

**analysis :** alc : 14.33 % vol   rs : 3.16 g/l   pH : 3.32   ta : 5.67 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

Michelangelo CCL International Wine Awards 2010: Silver Medal

**in the vineyard :** 9 year old vineyards from our Robertson estate.

**about the harvest:** Selective hand harvesting of grapes during the last 2 weeks of February. Further selective 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 4 months in barrel before blending.



### House of Graham Beck

Robertson

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