

## Graham Beck Pheasants' Run Sauvignon Blanc 2010

A true expression of this varietal showing intense gooseberry 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.

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 :** Coastal Region

**analysis :** alc : 13.53 % vol    rs : 2.17 g/l    pH : 3.38    ta : 7.36 g/l

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

**pack :** Bottle    **closure :** Screwcap

Veritas 2010 Wine Awards - Gold Medal  
5 Stars - John Platter 2011

**in the vineyard :** The grapes are a special selection from our finest cool climate vineyards that showed exceptional quality in the 2010 vintage. Dry land vineyards with well weathered deep red soil and good water retention.

**about the harvest:** Handpicked early morning, 15th February packed with dry ice and transported to the Franschoek 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 29 days. Lees contact for 5 months with the lees been stirred up once a week prior to bottling.



### House of Graham Beck

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