

Graham Beck Sauvignon Blanc 2010

An expression of tropical fruit on the nose - gooseberry and passion fruit, with notes of ripe figs, lemongrass and capsicum. Great concentration of tropical fruit and spicy, herbaceous flavours on the palate. A crisp, lively acidity and persistent but elegant finish.

Enjoy as an aperitif or with grilled, smoked and spicy fish and chicken dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Sbosch, Darling, Dville

analysis : alc : 13.42 % vol rs : 2.14 g/l pH : 3.25 ta : 6.65 g/l

type : White **style :** Dry **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : Area of Origin: Stellenbosch, Darling and Durbanville

The grapes are from 7 different vineyards in the Coastal region - all the sites are carefully selected for the natural cooling effect that is gained from their close proximity to the ocean, their Mediterranean climate, the geological diversity of their soils and for their viticultural practices.

about the harvest: Handpicked from 2 February up to 25 February 2010 between 21° - 24° Balling. The criteria that is used for picking is the physical signs of ripeness plus the flavour development that is determined by tasting the berries.

in the cellar : Reductive treatment from vineyard to bottling in order to capture the varietal flavours. De-stalked, mash cooled with 12 - 18 hours skin contact and cool fermentation at 10° C - 14° C. The wine undergoes three months of full lees contact after alcoholic fermentation.



House of Graham Beck

Robertson

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www.grahambeck.com



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