

Graham Beck Lonehill Chardonnay 2008

A golden straw colour with a youthful lime green tinge. Great impact of warm brioche and roasted almonds on the nose with hints of honeysuckle and lime. A fresh zesty palate with muesli nuttiness and rounded tones of citrus and cumquats finishes with lingering butterscotch and an elegant creamy texture.

This elegant but rich wine is ideal for food pairing. Enjoy with rich game fish, mixed seafood and poultry.

variety : Chardonnay | 100% Chardonnay

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Robertson

analysis : alc : 13.46 % vol rs : 4.6 g/l pH : 3.28 ta : 6.9 g/l va : 0.56 g/l so2 : 93 mg/l fso2 : 24 mg/l

type : White **style :** Off Dry **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Planted on prime sites of Karoo soils rich in limestone and soft nodules of carbonate on our Robertson estate producing 8 ton per hectare.

about the harvest: Careful clonal selection and hand picking was done on the 2nd of February at a sugar level of 23.4°B.

in the cellar : The grapes were whole bunch pressed and after settling, 25% of the juice was taken to 2nd fill French oak. Both barrel and tank portions underwent wild fermentation. After regular batonnage during the first month the wine was left in barrel for a further 9 months to develop its full rounded palate.



House of Graham Beck

Robertson

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