

Graham Beck The Game Reserve Chenin Blanc 2010

Complex nose shows upfront tropical fruit, ripe pineapple, melon, peaches and honey flavours, lifted by a citrus element. Full and juicy palate with layers of ripe tropical fruit complemented by a long, clean, crisp and gripping aftertaste.

Good company for Alfresco lunches. Also great with grilled chicken or fish, rich pasta dishes and spicy food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Coastal Region

analysis : alc : 13.63 % vol rs : 6.31 g/l pH : 3.52 ta : 6.02 g/l

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

pack : Bottle **closure :** Screwcap

in the vineyard : Low yielding, 40 - 45 year old bush vines on rolling hills exposed to south eastern winds, rain and lots of sunshine. Dryland vineyards planted on very deep soils.

about the harvest:

The grapes were left to ripen fully to ensure the development of the rich and ripe flavours and complexity. Harvested during the last two weeks in February 2010 at 23° - 25° Balling.

in the cellar : Destalked, mash cooled with 8 - 12 hours skin contact and cool fermentation. A small percentage (5 - 10%) of the Chenin Blanc was fermented in French Oak barrels to generate an added dimension of richness.



House of Graham Beck

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