

## Graham Beck Sauvignon Blanc 2011

An expression of tropical fruit on the nose - gooseberry and passion fruit, with notes of ripe figs, lemongrass and nettle. Great concentration of tropical fruit and spicy, herbaceous flavours on the palate. A crisp, lively acidity elegantly balanced with a dusty pebble 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 :**

**analysis :** alc : 13.25 % vol   rs : 1.96 g/l   pH : 3.19   ta : 6.45 g/l

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

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

### in the vineyard :

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 31 January up to 24 February 2011 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. Destalked, mash cooled with 12 - 18 hours skin contact and cool fermentation at 10° - 14°C. The wine undergoes three months of full lees contact after alcoholic fermentation.



## House of Graham Beck

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