

## Graham Beck The Game Reserve Sauvignon Blanc 2009

An expression of tropical fruit on the nose - litchis and passion fruit, with notes of ripe figs and capsicum. Great concentration of tropical fruit and grassiness and peppers on the palate. A crisp, lively acidity and persistent but elegant finish.

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

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Stellenbosch, Darling & Durbanville

**analysis :** alc : 13.25 % vol   rs : 2.19 g/l   pH : 3.35   ta : 6.64 g/l

**type :** White

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

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

**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 in February 2010 between 21° - 24°Balling for full flavour and richness of palate. 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.



**Graham Beck**

Robertson

023 626 1214

[www.grahambeck.com](http://www.grahambeck.com)

