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Graham Beck Chardonnay Viognier 2011

A delicate yet complex nose of dried apricots, fresh peaches and floral tones, supported by underlying fresh citrus nuances. A creamy entry followed by an abundance of tropical fruit, leading to a long, crisp and elegant finish.

Ideal as an aperitif or with smoked salmon, great with shellfish or enjoy Al fresco.



variety : Chardonnay | 84% Chardonnay, 16% Viognier
winery : House of Graham Beck
winemaker : Pieter Ferreira
wine of origin : Western Cape
analysis : **alc :** 12.98 % vol **rs :** 2.61 g/l **pH :** 3.19 **ta :** 6.56 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Selected Chardonnay and Viognier vineyards from Robertson and Franschhoek.

about the harvest: Both varieties were hand harvested in the first two weeks of February 2011.

in the cellar : The two varieties were fermented separately. A small percentage of both the Chardonnay and Viognier portions were fermented in second fill 225l French oak barrels to generate an added dimension of richness. No malolactic fermentation took place. After fermentation the Chardonnay and Viognier portions were blended and protein- and cold stabilized.

House of Graham Beck

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