

## Graham Beck Pheasants' Run Sauvignon Blanc 2011

A true expression of this varietal showing intense aromas of gooseberry, green guava, passion fruit, asparagus and lime, complimented with a pleasant minerality and crisp acidity. Great complexity, fruit intensity and depth balanced with finesse and elegance - A true reflection of great Sauvignon Blanc terroir.

Serve with Parma (or Seranno) ham and fresh figs, chargrilled chicken over an open fire, pasta with an asparagus pesto.

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

**winery :** House of Graham Beck

**winemaker :** Erika Obermeyer

**wine of origin :** Coastal Region

**analysis :** alc : 13.32 % vol rs : 1.73 g/l pH : 3.34 ta : 6.7 g/l

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

**pack :** Bottle **size :** 0 **closure :** Screwcap

International Wine Challenge 2012 - Silver

John Platter 2012 - Five Stars

**in the vineyard :** Only the finest quality grapes, sourced from meticulously tended vineyards and specially selected cool climate sites are used for this exceptional wine representing the pinnacle of our Sauvignon Blanc winemaking flair. Dry land vineyards with well weathered deep red soil and good water retention.

**about the harvest:** Handpicked early morning, 15th February packed with dry ice and transported to the Franschoek Cellar to be crushed. Handpicked early morning, 9th February 2011, packed with dry ice and transported to the Franschoek Cellar to be crushed.

**in the cellar :** The grapes were crushed with 18 hours skin contact. Settling took place over a 2 day period and fermentation at 10° - 14° C for 26 days. Lees contact for 5 months with the lees been stirred up once a week prior to bottling.



### House of Graham Beck

Robertson

023 626 1214

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

