

Graham Beck Chardonnay 2010

The nose promises zesty citrus fruit and a hint of crushed oyster shell. The palate follows with fresh lemons, limes and grapefruit finishing with a chalky minerality supported by elegant, creamy oak tones.

Enjoy with delicate seafood dishes, grilled calamari and citrus chicken salad.

variety : Chardonnay | 100% Chardonnay

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Robertson

analysis : alc : 14.15 % vol rs : 3.41 g/l pH : 3.15 ta : 5.95 g/l

type : White **style :** Dry **wooded**

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

in the vineyard : Robertson Red Karoo soils with rich limestone and free lime content situated on ancient terraces of river relics. Vineyards producing 8 to 10 tons per hectare. Exciting new Chardonnay clones add a new dimension in flavour and structure.

about the harvest: Hand chosen and hand harvested from the first week in February, at an average sugar level of 23.5° Balling.

in the cellar : 100% Whole bunch handling to ensure elegance and finesse. 30% of the Chardonnay underwent natural fermentation in both barrel and tank. Fermentation in 20% new, 30% 2nd fill and 30% 3rd fill French oak. The balance of the wine is cold fermented in stainless steel tanks. Malolactic fermentation is not encouraged. Left on light lees in the barrel for a total of 11 months with a weekly batonnage for the first 3 months after fermentation.



House of Graham Beck

Robertson

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