

Graham Beck The Game Reserve Chardonnay 2010

Aromas of zesty citrus fruit, lemon curd and a hint of crushed oyster shell follow through to a palate redolent of fresh lemons, limes and grapefruit. The finish has a chalky minerality complemented by elegant, creamy oak tones.

Delightful when paired with rich seafood dishes, grilled calamari and citrus chicken salad.

variety : Chardonnay | 100% Chardonnay

winery : House of Graham Beck

winemaker : Erika Obermeyer

wine of origin : Robertson

analysis : alc : 14.33 % vol rs : 2.8 g/l pH : 3.43 ta : 6.3 g/l

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

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.

The Cape Eagle Owl

As one of the world's largest and most powerful owls, the Cape Eagle Owl (*Bubo capensis*) plays an essential role as a top predator. If the species were to disappear, the entire ecosystem would be in jeopardy. These regal birds of prey hunt from roadside roosts such as telephone poles and fence posts - many are killed by vehicles. We provide more than 120 perches in our vineyards to combat this, while they control rodents and maintain a balanced population of smaller predators.

about the harvest: 100% Whole bunch handling to ensure elegance and finesse.

in the cellar : 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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