

## Graham Beck The Game Reserve Sauvignon Blanc 2012

An expression of tropical fruit on the nose - gooseberry, litchis and passion fruit, with notes of ripe figs and capsicum. Great concentration of tropical fruit, limes and nettles on the palate. A crisp, lively acidity and fresh and delicate 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 :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Stellenbosch and Darling

**analysis :** alc : 13.28 % vol rs : 1.9 g/l pH : 3.43 ta : 6.0 g/l

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

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

**in the vineyard :** The grapes are from 8 different vineyards in the Coastal region (Firgrove, Stellenbosch and Groenekloof, Darling) - 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.

### The Fish Eagle

With its striking black and white plumage and haunting call, the fish eagle (*Haliaeetus vocifer*) is a well loved African symbol with an impressive wingspan of around two metres. These splendid birds of prey can be seen soaring above our Robertson estate scaring small birds away, thereby preventing damage to the ripe grapes before harvest.

### about the harvest:

Handpicked in February 2012 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.



## House of Graham Beck

Robertson

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