

Graham Beck Pheasants' Run Sauvignon Blanc 2012

A true expression of this varietal showing intense aromas of gooseberry, passion fruit, fresh 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 : 13.69 % vol rs : 2.4 g/l pH : 3.36 ta : 6.7 g/l

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

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

Old Mutual Trophy Wine Show 2013 - Silver
John Platter Wine Guide 2013 - 5 Star Rating

in the vineyard : Only the finest quality grapes, sourced from meticulously tended vineyards and specially selected cool climate sites in Firgrove and Groenekloof are used for this exceptional wine representing the pinnacle of our Sauvignon Blanc winemaking flair.

about the harvest: Handpicked early morning, 8th February 2012, 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 29 days. Lees contact for 5 months with the lees been stirred up once a week prior to bottling.



House of Graham Beck

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