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Graham Beck Waterside Chardonnay 2014

Pale straw with hints of green on the edge. Vibrant freshness and an explosion of tropical fruit and ripe citrus on the nose with underlying yellow stone fruit tones. Juicy entry with a light-bodied palate which finishes with a zesty lime twist.

Good company for Alfresco lunches and also great with grilled chicken, crustaceans and pan-fried fresh fish.



variety : Chardonnay | 100% Chardonnay
winery : House of Graham Beck
winemaker : Erika Obermeyer
wine of origin : Western Cape
analysis : **alc :** 12.76 % vol **rs :** 3.7 g/l **pH :** 3.44 **ta :** 5.3 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Truly the ultimate when it comes to 'an anytime, anywhere wine' - perfect as an aperitif or when popped into a picnic hamper! Uplifting and lively it exemplifies the superb quality of the Chardonnay sourced from the Robertson region. The area's rich limestone soils and superior climate result in Chardonnay fruit so packed with authentic flavour and character that any winemaker would jump for joy. But along with this depth of flavour comes an elegance and refinement. It is these innate qualities which we've allowed to shine through in the finished product, preferring to let the wine 'speak' without any wood treatment. This results in a beautifully balanced yet refreshingly uncomplicated white wine, simply sublime when enjoyed outdoors, beside the water, surrounded by Mother Nature's serenity.

in the vineyard : Area of origin: Western Cape, South Africa.
Vineyard: Selection of Chardonnay vineyards planted on rich limestone soil in the Robertson area.

about the harvest: Hand selected and hand harvested in the cool morning hours during the last week in January and the first and second week in February 2014.

in the cellar : The Chardonnay was destalked, gently crushed and pressed immediately. The juice was settled overnight and then transferred to stainless steel tanks for fermentation between 14° and 16°C. After fermentation the various portions of Chardonnay's were blended together.

House of Graham Beck

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