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Graham Beck The Game Reserve Sauvignon Blanc 2014

This seductive Sauvignon Blanc oozes gooseberry and passion fruit, with notes of ripe figs, lemon grass and capsicum. Following through is a delicious concentration of tropical fruit, nettles and cut grass flavours on the palate. A versatile wine with crisp, lively acidity and a dusty pebble 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 : Graham Beck
winemaker : Erika Obermeyer
wine of origin : Coastal Region
analysis : **alc :** 13.76 % vol **rs :** 2.3 g/l **pH :** 3.30 **ta :** 6.43 g/l
type : White **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

As one of South Africa's champions of farming in harmony with nature, Graham Beck Wines is committed to conserving, protecting and rehabilitating this country's precious indigenous fauna and flora and the unique habitats that sustain them. The Game Reserve range of wines celebrates this passion for sustainability and caring custodianship by offering wine lovers an opportunity to share in this exciting concept. A groundbreaking collaboration between Graham Beck Wines and the Wilderness Foundation will see even greater strides being made towards conservation, upliftment and education. For more information on Graham Beck Wines, The Game Reserve range and the Wilderness Foundation visit: www.grahambeckwines.com • www.thegamereserve.co.za• www.wildernessfoundation.co.za.

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 the first two weeks of February 2014 between 21° - 24° Balling. 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.

Graham Beck

Robertson

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