

Graham Beck The Game Reserve Chenin Blanc 2014

Delightful aromas of sweet juicy melon, pear drop and fragrant grapefruit. On the palate expect rich rewarding flavours of ripe tropical fruit and luscious citrus. Aromatic, fruity and well rounded - an elegant wine with a soft silky texture and vibrant, fresh finish.

The Chenin is a good company for Alfresco lunches. Also great with grilled chicken or fish, rich pasta dishes and spicy food.

variety : Chenin Blanc | 100% Chenin Blanc

winery : House of Graham Beck

winemaker : Erika Obermeyer

wine of origin : Coastal Region

analysis : alc : 13.63 % vol rs : 2.9 g/l pH : 3.31 ta : 6.2 g/l

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

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 : Dryland, low yielding, 32 - 41 year old bush vines from Paarl and Stellenbosch.

The Riverine Rabbit

Both threatened and very rare, the riverine rabbit or 'doekvoet' (*Bunolagus monticularis*) is an intriguing mammal, currently classified as highly endangered. Originally thought to exist only in limited areas in the Karoo this elusive creature was discovered in the Graham Beck Private Nature Reserve - still the most southern point of discovery to date.

about the harvest: The grapes were left to ripen fully to ensure the development of the rich and ripe flavours and complexity. Harvested during the last two weeks in February up to the first week in March 2014 at 23° - 24° Balling.

in the cellar : Destalked, mash cooled with 4 - 8 hours skin contact and cool fermentation. A small percentage (7 %) of the Chenin Blanc was fermented in 2nd and 3rd fill 400 li French Oak barrels to generate an added dimension of richness.



House of Graham Beck

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