

Graham Beck Chardonnay 2004

“Lime green and gold colour with a gentle vanilla and citrus bouquet. Hints of limes on the palate with a firm and full lingering flavour on the palate with a crisp structure and an elegant, stylish finish.”

Enjoyed with grilled fish, seafood, rich poultry and pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 13.68 % vol rs : 2.77 g/l pH : 3.27 ta : 6.17 g/l

type : White **style :** Dry **wooded**

pack : Bottle

International Wine Challenge 2005 - Seal of Approval

in the vineyard : Limestone vineyards producing 8 tons per hectare.

about the harvest: Hand selected and hand harvested from the last week in January and was completed on the 16 th February, at an average sugar level of 24.5°B.

in the cellar : 30 % Whole bunch handling to ensure elegance and finesse, while the balance where gently crushed and destalked prior to pressing. After overnight settling, the juice was taken to barrel, for fermentation in 30% new French oak, 50% 2 nd fill oak and 20% 3 rd fill French oak. This is done to respect the fruit characteristics (lemons and citrus) and to retain the freshness of acidity on the aroma. No malolactic fermentation was encouraged to keep the zesty freshness in the wine. Left on light lees in the barrel for a total of 6 months with a weekly batonnage, for the first 3 months after fermentation.

House of Graham Beck

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