

Graham Beck Chardonnay/Viognier 2004

â€œLemony, zesty tones from the Chardonnay, while the Viognier provides the aromas of dried peaches and apricots on the nose. An explosion of tropical flavours on the palate with a great zippy freshness and a lingering finish.

Ideal as an aperitif or with Gravad Lax, Laksa's or great with shellfish. Delicious with cassoulette, ceps fillet, ripe cheeses and a traditional South African barbecue.

variety : Chardonnay | 87% Chardonnay, 13% Viognier

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 13.95 % vol rs : 3.84 g/l pH : 3.22 ta : 6.99 g/l

type : White

pack : Bottle

International Wine Challenge 2005 - Bronze

in the vineyard : Selected Chardonnay vineyards in the Robertson area and the Viognier hails from Ladismith in the Klein Karoo.

about the harvest: Both varieties were selected and harvested by hand - The Chardonnay on the 11 th of February 2004 and the Viognier on the 8 th of March 2004.

in the cellar : The two varieties were fermented separately. A small percentage of Chardonnay was fermented in staved stainless steel tanks to generate an added dimension of richness. The balance of the Chardonnay and all of the Viognier was fermented in stainless steel tanks at 16C. No malolactic fermentation took place. After fermentation the Chardonnay and Viognier was blended and went through protein- and cold stabilization



House of Graham Beck

Robertson

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