



GRAHAM BECK

WINES

2007 Chardonnay

Vineyard

Robertson Red Karoo soils with rich limestone and free lime content situated on ancient terraces of river relics, producing 8 to 10 tons per hectare. Exciting new Chardonnay clones add a new dimension in flavor and structure.

Harvest details

Hand selected and hand harvested from the last week in January to the 8th of February, at an average sugar level of 23.7°B.

Cellar treatment

30% whole bunch handling to ensure elegance and finesse. Fermentation in 1/3 each new, second fill and third fill French oak. The balance of the wine was cold fermented in stainless steel tanks. Malolactic fermentation was not encouraged. Left on light lees in the barrel for a total of eight months with a weekly batonnage for the first three months after fermentation..

Cellar

Robertson, South Africa.

Tasting notes

"Lime green with a golden hue, a gentle nougat honey and citrus bouquet. Hints of limes with a firm and complex lingering flavor on the palate. A crisp structure and an elegant, stylish finish."
Irene Waller.

Food pairing

Enjoyed with grilled fresh line fish, scallops and other seafood, rich poultry and pasta dishes.

Winemaker: Irene Waller

Origin: Robertson

Variety: 100% Chardonnay

Analysis

Alcohol: 14.3%

Residual Sugar: 2.6 g/l

Total Acid: 6.16 g/l

pH: 3.21

US Release Date: July 2008

