

Graham Beck The William 2001

Michelangelo Awards 2005 - Silver Medal
International Wine Challenge 2005 - Bronze
Winemaker's Choice Awards 2005 - Diamond
Veritas 2005 - Silver

“Typical expression of a well structured unique South African blend. Flavours of plum, cinnamon and cigarbox, followed by a lengthy palate.”

Spicy Cape Malayian dishes, rich meaty or vegetable casseroles, sliced beef, game biltong or at a traditional South African braai.

variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Pinotage

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 14.0 % vol rs : 1.70 g/l pH : 3.51 ta : 5.6 g/l

type : Red wooded

pack : Bottle

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in the vineyard : The Cabernet Sauvignon comes from well established vineyards on our Firgrove Farm and the Pinotage from 17 year old vineyards in Franschoek.

in the cellar : The Cabernet Sauvignon was made in an aerated pump over method. The Pinotage portion was fermented in open tanks and with the cap punched down three times a day. Malolactic fermentation in stainless steel tanks. Barrel maturation for 13 months for Cabernet Sauvignon in 25% new and 75% 2 nd and 3rd fill French Oak. The Pinotage was matured in 2 nd fill American oak for 10 months. The wine was then blended and bottled.



House of Graham Beck

Robertson

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www.grahambeck.com



GRAHAM BECK
MÉTHODE CAP CLASSIQUE
★