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Graham Beck The Ridge Syrah 2001

Deep, rich plummy colour. A bouquet that's intensely warm and smoky in character, with distinctive hints of spice. The fruit emerges beautifully and is in superb symmetry with the wood on the palate.

Enjoy with a rich casserole, a hearty stew or any other full flavoured dish.



variety : Shiraz | 100% Syrah
winery : House of Graham Beck
winemaker : Pieter Ferreira
wine of origin : Breede River
analysis : **alc :** 14.41 % vol **rs :** 2.53 g/l **pH :** 3.43 **ta :** 6.10 g/l
type : Red **wooded**
pack : Bottle

in the vineyard : The Ridge Vineyard is a low-yielding 11 year-old Shiraz vineyard on the eastern slopes of the Rooiberg on Graham Beckâ€™s Robertson farm. The soil is unique with a thirty-centimetre layer of red Karoo earth on hard un-weathered shale over 400 million years old. Single vineyard registration.

about the harvest: The development of the phenolic condition of the grapes was meticulously monitored and hand picked at optimum ripeness. Harvesting took place on 4 March 2001.

in the cellar : The hand-picked grapes were destalked and lightly crushed before being pumped into red wine fermentation tanks. A cold soak of 36 hours was done prior to inoculation for fermentation. This helps to extract primary fruit berry characteristics. The juice was pumped over twice a day over the skins to achieve maximum extraction of colour and flavour. The fermentation temperature was between 26Â° and 28Â°C.

At 6Â° Balling the mash was pressed dry and the young wine finished alcoholic fermentation in new small oak. A selection of American and French Oak was used. After malolactic fermentation in the barrel, the wine was racked, returned to the barrels and matured for 14 months in American Oak (75%) and French Oak (25%); 30% of these barrels were second fill barrels.

House of Graham Beck

Robertson

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GRAHAM BECK
MÉTHODE CAP CLASSIQUE