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Graham Beck The Ridge Syrah 2002

Veritas 2007 - Silver
2007 Syrah du Monde Awards - Silver Medal
2007 International Wine Challenge â€“ Commended
2007 Decanter World Wine Awards â€“ Commended
Veritas 2006 - Gold
International Wine and Spirit Competition (IWSC) 2006 - Bronze
Michelangelo Awards 2006 - Winprint Grand Prix Trophy
Michelangelo Awards 2006 - Double Gold
Veritas 2005 - Silver
Winemakers' Choice Awards 2005 - Diamond
â€œDeep, 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.â€

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variety : Shiraz | 100% Syrah
winery : House of Graham Beck
winemaker : Pieter Ferreira
wine of origin : Breede River
analysis : **alc :** 14.15 % vol **rs :** 2.4 g/l **pH :** 3.48 **ta :** 6.05 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork

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in the vineyard : The Ridge Vineyard is a low-yielding 11 year old Shiraz vineyard on the eastern slopes of the Rooiberg on Graham Beck's Robertson farm. The soil is unique with a 30cm layer of red Karoo earth on a limestone base.

about the harvest: The development of the phenolic condition of the grapes was meticulously monitored and hand picked at optimum ripeness. Harvesting took place in the last week of February 2002.

in the cellar : The hand-picked grapes were destalked and lightly crushed before being pumped into red wine fermentation tanks. Cold soaking was done for 30 hours prior to inoculation for fermentation. The juice was pumped over twice a day to achieve maximum extraction of colour and flavour. At 6Â° Balling the mash was then pressed dry and the young wine finished alcoholic fermentation in new American Oak. 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%). 60% new American & 40% new French oak.

House of Graham Beck

Robertson

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