

Graham Beck The Ridge Syrah 2002

Veritas 2007 - Silver

2007 Syrah du Monde Awards - Silver Medal

2007 International Wine Challenge "Commended"

2007 Decanter World Wine Awards "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

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.

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 : 14.15 % vol rs : 2.4 g/l pH : 3.48 ta : 6.05 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

Veritas 2007 - Silver

2007 Syrah du Monde Awards - Silver Medal

2007 International Wine Challenge "Commended"

2007 Decanter World Wine Awards "Commended"

Veritas 2006 - Gold

International Wine and Spirit Competition (IWSC) 2006 - Bronze

Michelangelo Awards 2006 - Winprint Grand Prix Trophy

Michelangelo Awards 2006 - Double Gold

Winemakers' Choice Awards 2005 - Diamond

Veritas 2005 - Silver

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 6° 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

023 626 1214

www.grahambeck.com

