

Graham Beck Coffeestone Cabernet 2003

Veritas 2007 - Bronze

Veritas 2006 - Bronze

Michelangelo Awards 2006 - Silver medal

Deep purple-red with cedar wood and cigarbox combined with black berry fruit-flavours on the nose. Complex and ripe mulberry richness on the palate, balanced mouth-feel and a long extended finish.

Excellent with hearty stews, North African dishes and risotto.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.52 ta : 5.75 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

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ageing : This wine will develop for a further 5 – 10 years with careful cellaring.

in the vineyard : Coffeestone Vineyard, Firgrove, Stellenbosch. Deep gravel and granite soil interspersed with tough clay. 32-Year-old dry land vineyard with a yield of 5 tons per hectare.

about the harvest: Hand-picked at the end of March 2003.

in the cellar : De-stalked and inoculated in stainless steel fermenting tanks. Made partially in the aerated pump over method and in an open stainless steel tank with the punch down method. A portion of the wine received 18 days of extended skin maceration per day. Pressed dry, racked and malolactic fermentation followed thereafter. Matured for 15 months in 95% new French Oak barriques.



House of Graham Beck

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★