

Graham Beck Cabernet Sauvignon 2002

Deep, purple/rubred in colour with complex berry fruit and mint on the nose, joined by mulberry on the palate. Firm tannins and balanced mouth-feel for a long finish.

Excellent with North African dishes, spicy Moroccan tanginess, osso bucco and hearty risottos.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Graham Beck

winemaker : Pieter Ferreira

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.24 g/l pH : 3.64 ta : 5.55 g/l

type : Red wooded

pack : Bottle

in the vineyard : Unique layered granite gravel soils over yellow cracking clays.

Vineyards aged between 8 - 14 years old both bush vine and trellised with sea views fight soil and sea winds for low vigour, low yielding Cabernet with structure from these unique sites on our Stellenbosch farms.

about the harvest: Handpicked at optimum ripeness.

in the cellar : The grapes were crushed and transferred to upright stainless steel tanks.

Part aerated pump overs and part pneumatic punch down with extended skin contact. 3 Rackings and 13 months maturation in French barriques, 30% new and 70% 2nd and 3rd fill oak.



Graham Beck

Robertson

+27.236261214

www.grahambeck.com



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