

## Graham Beck Cabernet Sauvignon 2003

**Michelangelo Awards 2006 - Silver Medal**

Deep, purple/ruby red 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 :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Coastal

**analysis :** alc : 15.1 % vol    rs : 2.88 g/l    pH : 3.64    ta : 5.78 g/l

**type :** Red      wooded

**pack :** Bottle

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**in the vineyard :** Unique layered granite gravel soils over yellow cracking clays. 15 year old bush vine vineyard which results in low vigour and low yielding Cabernet with structure. The unique site of this vineyard has sea views and is also very cool due to sea breezes.

**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.



## House of Graham Beck

Robertson

023 626 1214

[www.grahambeck.com](http://www.grahambeck.com)



**GRAHAM BECK**

MÉTHODE CAP CLASSIQUE

