

Graham Beck The William 2003

Typical expression of a well structured unique South African blend. Flavours of plum, cherries, cinnamon and cigarbox. Soft and well structured tannins with loads of berryfruit and spices on the palate.

The Name: The William is named after the first grandson of Graham Beck – the 3rd generation in this family business.

Spicy Cape Malayian dishes, rich meaty or vegetable casseroles, sliced beef, game biltong or at a traditional South African braai.

variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 27% Pinotage, 11% Cabernet Franc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River

analysis : alc : 14.52 % vol rs : 2.03 g/l pH : 3.46 ta : 5.6 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The Cabernet Sauvignon comes from low yielding vineyards on our Firgrove Farm in Stellenbosch and the Pinotage from our vineyards in Franschhoek.

in the cellar : Both the Cabernet Sauvignon and Cabernet Franc were made in an aerated pump over method. The Pinotage portion was fermented in open tanks and with the cap punched down three times a day. Malolactic fermentation in stainless steel tanks. Barrel maturation for 13 months for Cabernet Sauvignon and Cabernet Franc in 25% new and 75% 2nd and 3rd fill French Oak. The Pinotage was matured in 2nd fill American oak and French oak for 12 months. The wine was then blended and bottled.



House of Graham Beck

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