

Graham Beck Shiraz Viognier 2005

This unique blend reveals spiciness, hints of violets, liquorice backed with peach and apricot flavours from the Viognier. The rich and ripe Shiraz fruit is well supported by the floralness of the Viognier. A well structured wine with soft tannins and lots of spiciness and berryfruit on the finish.

Serve with rich venison, lamb and roast beef. This wine also goes well with stews.

variety : Shiraz | 94% Shiraz, 6% Viognier

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin :

analysis : alc : 14.50 % vol rs : 2.54 g/l pH : 3.54 ta : 3.71 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Area of origin: Western Cape

Vineyard: Shiraz from our farms in Franschhoek and Robertson, and Viognier from our Robertson estate.

about the harvest: Both the Viognier and Shiraz were hand harvested at full ripeness to ensure optimum fruit and full structure in the wine.

in the cellar : The Viognier and Shiraz were crushed together. The crushed grapes were inoculated in upright stainless steel tanks and open fermenters. Skin contact was achieved through the aerated pump over and punch down techniques. The wine went through malolactic fermentation, was racked and matured in a combination of French- and American Oak barrels (35% new) for 13 months. The wine was stabilized and bottled.



House of Graham Beck

Robertson

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