

## Graham Beck Merlot Cabernet Sauvignon 2004

Deep velvety red colour, with rich mulberry and oak flavours on the nose. Packed with dark chocolate and cassis grip on the palate.

**variety :** Merlot | 70% Merlot, 30% Cabernet Sauvignon

**winery :** Graham Beck

**winemaker :** \_

**wine of origin :**

**analysis :** alc : 14.09 % vol    rs : 2.99 g/l    pH : 3.49    ta : 5.53 g/l

**type :** Red      wooded

**pack :** Bottle    **closure :** Cork

**in the vineyard :** Area of origin: Western Cape

Merlot vineyards from the Franschhoek estate planted on deep sloping granite soils and Cabernet Sauvignon from Firgrove, Stellenbosch on granitic gravel soils over cracking clay.

**about the harvest:** Merlot handpicked at optimum ripeness of 25Â°B in mid February to enhance the Merlot characteristics of the wine. The Cabernet Sauvignon handpicked and hand sorted at the end of March.

**in the cellar :** Merlot: Some cold maceration prior to fermentation. Aerated pump overs with extended maceration of Â± 7 days after the alcoholic fermentation is completed. Malolactic fermentation finished in stainless steel tanks. Barrel maturation for 14 months in 1st, 2nd and 3rd fill French Oak from selected coopers. Cabernet Sauvignon: De-stalked and inoculated in stainless steel fermenting tanks. Made partially in the aerated pump over 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 2nd fill French oak barriques.



**Graham Beck**

Robertson

023 626 1214

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

