

Graham Beck Cabernet Sauvignon 2006

Deep, ruby red in colour with chocolate and ripe berry fruit and hints of mint and cigar box notes on the nose. Full bodied with juicy mulberry and cherry flavours and spice on the palate. Soft but firm tannins with a balanced mouth feel and 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:14.68 % vol rs:2.87 g/l pH:3.55 ta:5.85 g/l

type: Red body: Medium taste: Fragrant wooded

in the vineyard: Unique layered granite gravel soils over yellow cracking clays. Bush vines and trellised vineyards aged between 10-15 years old with sea views which fight soil and sea winds for low vigour. Low yielding Cabernet with good structure from these unique sites on our Stellenbosch farms.

about the harvest: Handpicked at optimum ripeness.

in the cellar: Aerated pump over and pneumatic punch down with extended skin contact. 15 Months maturation in French oak barriques, 40% new and 60% 2nd and 3rd fill oak.



Graham Beck

Robertson

023 626 1214 www.grahambeck.com



printed from wine.co.za on 2024/03/29