

Graham Beck The Andrew 2003

The wine has a rich intense colour with rich fruit cake character and hints of spices. Blackberries and plummy tones from the Cabernet and Merlot. A full bodied wine, with good integration between the fruit and the cigarbox flavours from the oak. These aromatics are well balanced by the firm tannin structure and ensures that the wine is generous and rewarding.

The Name:

The Andrew is named after the second grandson of Graham Beck – the 3rd generation in this family business.

Great accompaniment to grilled rack of lamb, rich meat stews and ostrich fillet.

variety : Cabernet Sauvignon | 41% Cabernet Sauvignon, 35% Merlot, 24% Cabernet Franc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Coastal

analysis : alc : 14.3 % vol rs : 2.24 g/l pH : 3.48 ta : 5.79 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Merlot – Durbanville, Cabernet Franc - Franschhoek, Cabernet Sauvignon - Stellenbosch.

Great diversity of soil types ranging from Table Mountain Sandstone in Franschhoek to decomposed granite in Stellenbosch and Oakleaf in Durbanville.

about the harvest:

All the varieties were carefully monitored up to optimum phenolic ripeness before harvesting and were handled as separate parcels.

in the cellar :

Destalked, gently crushed prior to fermentation on the skins. Fermented on the skins with regular pump overs to ensure maximum extraction, until dry. After the fermentation the wines were pressed and taken to stainless steel tanks for malolactic fermentation. After malolactic fermentation the varieties were matured, separately in French oak barrels for 12 months.



House of Graham Beck

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