

## Graham Beck Shiraz Cabernet Sauvignon 2006

The wine has a rich intense colour. On nose there is a rich plummy character with hints of exotic spice. Good underlying berry tones from the Cabernet. The palate is juicy and crunchy with attractive mocha and chocolate flavours, a good integration between fruit tannin and smoky flavours from the oak. These aromatics ensure that the wine is generous and rewarding.

Good company for fun dinner parties. Will be great with grilled rack of lamb, rich meat stews and Greek lamb.

**variety :** Shiraz | 66% Shiraz, 34% Cabernet Sauvignon

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 14.35 % vol    rs : 2.3 g/l    pH : 3.60    ta : 5.45 g/l

**type :** Red      **wooded**

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

### in the vineyard :

Selection of home grown Shiraz and Cabernet Sauvignon vineyards planted on the Graham Beck farms. A great diversity of soil types ranging from rich limestone soil in Robertson to Table Mountain Sandstone in Franschhoek and decomposed granite gravels in Stellenbosch. All of these vineyards produce on average 8 tons per hectare.

### about the harvest:

Both varieties were carefully monitored up to optimum phenolic ripeness and maturity before harvesting. The grapes were vinified in both of our Franschhoek Cellar and our Robertson Cellar.

### in the cellar :

The Shiraz and Cabernet were handled separately. Destalked, gently crushed prior to fermentation on the skins. Some of the Shiraz had a cold soak before the fermentation started. Fermented separately on the skins, with regular pump overs to ensure maximum extraction, until dry.

After the fermentation the skins were pressed and taken to stainless steel tanks for malolactic fermentation. The varieties were matured separately in 2nd fill French and American oak barrels for 12 months. After maturation the wines had a light egg-white fining before blending and bottling.



## House of Graham Beck

Robertson

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