

## Graham Beck The Joshua 2005

This unique blend reveals spiciness, hints of violets and liquorice flavours.

Serve with rich venison, game and bird dishes, Karoo lamb and rare roast beef.

**variety :** Shiraz | 95% Shiraz 5% Viognier

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 14.65 % vol    rs : 2.68 g/l    pH : 3.65    ta : 6.18 g/l

**type :** Red      **wooded**

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

2008 Veritas Awards - Silver Medal

2008 Michelangelo International Wine Award - Silver

**in the vineyard :** Shiraz from our Vredenhof farm in Stellenbosch. A 38 year old bush vine vineyard (one of the oldest in the country) low yielding (3-4 tons/ha) planted on granite gravels with underlying layers of clay and Viognier from our Franschoek estate planted on deep well drained sloping granite and sandstone soils.

**about the harvest:** The Viognier was left on the vine to wait for the ripening of the Shiraz. The grapes were harvested together in February 2005.

**in the cellar :** Handpicked, crushed and inoculated in upright stainless steel tanks. Skin contact was achieved through the aerated pump over technique. The wine went through malolactic fermentation, was racked and was matured in a combination of French- and American Oak barrels (35% new) for 13 months.



## House of Graham Beck

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