

## Graham Beck The Joshua 2004

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 : 14.57 % vol    rs : 2.24 g/l    pH : 3.51    ta : 5.43 g/l

**type :** Red      **wooded**

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

**in the vineyard :** Shiraz from our Vredenhof farm in Stellenbosch. A 37 year low yielding (3-4 tons/ha) old bush vine vineyard (one of the oldest in the country), planted on granite gravels with underlying layers of clay and Viognier from our Franschoek estate planted on deep well drained sloping granite & 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 2004.

**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 (30% new) for 14 months.



### House of Graham Beck

Robertson

023 626 1214

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

