

Graham Beck The Andrew 2005

The wine has a rich intense colour with ripe berries, cherries and lots of spiciness on the nose. Blackberries, cherries and plummy tones from the Cabernet and Merlot and spiciness from the Cab Franc and Malbec. The Petit Verdot ensures great palate weight and juiciness and is well supported by the great structure of the Cabernet Sauvignon. A full bodied wine, with good integration between the fruit and the tannin structure resulting in a generous and rewarding wine.

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

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 30% Petit Verdot, 20% Merlot, 5% Malbec, 5% 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 : Cabernet Sauvignon and Merlot originates from Stellenbosch, Petit Verdot, Cabernet Franc and Malbec originates from Franschhoek. Great diversity of soil types ranging from Table Mountain Sandstone in Franschhoek to decomposed granite in Stellenbosch.

about the harvest: All the varieties were carefully monitored up to optimum phenolic ripeness before harvesting.

in the cellar : All 5 varieties were harvested separately. Destalked, gently crushed prior to fermentation on the skins. Fermented on the skins with regular pump overs and punch downs to ensure maximum extraction, until dry. After the fermentation they were pressed and taken to stainless steel tanks and barrels for malolactic fermentation. After malolactic the varieties were matured, separately in French oak barrels for 15 months.

THE NAME: The Andrew is named after the second grandson of Graham Beck - the 3rd generation in this family business.



House of Graham Beck

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