

## Graham Beck Shiraz Cabernet Sauvignon 2008

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 | 61% Shiraz, 39% Cabernet Sauvignon

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 13.5 % vol rs : 2.74 g/l pH : 3.63 ta : 5.28 g/l

**type :** Red      **wooded**

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

### ageing :

**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 Franschoek 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 Franschoek Cellar and our Robertson Cellar.

**in the cellar :** The Shiraz and Cabernet were handled separately. Destalked, gently crushed prior to fermentation on the skins. A portion of the Shiraz was cold-soaked before fermentation. Fermented separately on the skins, regular pump overs ensured maximum extraction. After fermentation the skins were pressed and the wine 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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