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Graham Beck The Ridge Syrah 2005

Deep, rich plummy colour. A bouquet that is intense cherries and sweet berry fruit supported by distinctive hints of pepper and clove spice. The fruit emerges beautifully leading to an enormously full mid-palate which is in superb symmetry with the wood. A long finish with structure and elegance.

Enjoy with a rich casserole, a hearty stew or any other full flavoured dish.

variety : Shiraz | 100% Syrah
winery : House of Graham Beck
winemaker : Pieter Ferreira
wine of origin : Robertson
analysis : **alc :** 14.89 % vol **rs :** 2.2 g/l **pH :** 3.68 **ta :** 5.35 g/l
type : Red **wooded**
pack : Bottle **closure :** Cork



in the vineyard : The Ridge Vineyard is a low-yielding 14 year old Shiraz vineyard on the eastern slopes of the Rooiberg on Graham Beck's Robertson farm. The soil is unique with a thirty centimetre layer of red Karoo earth on hard unweathered shale over 400 million years old. Single vineyard registration.

about the harvest: The development of the phenolic condition of the grapes was meticulously monitored by the winemaking team. This resulted in 3 individual harvest parcels stretching from the 2nd to the 4th week of February 2005. All grapes are hand sorted in the vineyard and hand harvested in lug boxes at optimal ripeness.

in the cellar : The hand-picked grapes were destalked and lightly crushed before being pumped into red wine fermentation tanks. Cold soaking was done for 24 hours prior to inoculation for fermentation. The juice was pumped over three times a day to achieve maximum extraction of colour and flavour. At 6°B the mash was then pressed dry and the young wine finished alcoholic fermentation in new French and American Oak. After malolactic fermentation in the barrel, the wine was racked and returned to the barrels. A rigorous individual barrel tasting over 16 months resulted in the final selection of 70% French and 30% American Oak.

House of Graham Beck

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