

Graham Beck Cabernet Sauvignon 2007

Deep, ruby red in colour with chocolate and ripe berry fruit and hints of mint and cigar box notes on the nose. Full bodied with juicy mulberry and cherry, tobacco spice and cedar oak flavours on the palate. Soft but firm tannins with a balanced mouth feel and a long finish.

Excellent with North African dishes, spicy Moroccan tanginess, osso bucco and hearty risottos.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Stellenbosch

analysis : alc : 14.06 % vol rs : 3.62 g/l pH : 3.57 ta : 5.43 g/l

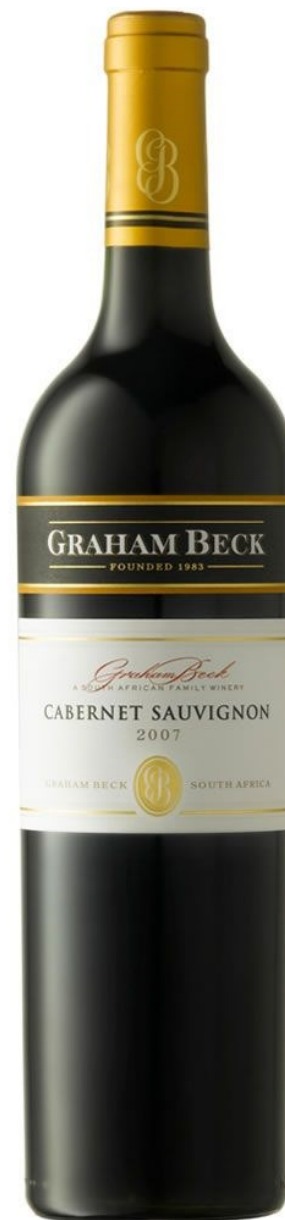
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Unique layered granite gravel soils over yellow cracking clays. Bush vines and trellised vineyards aged between 10-15 years old with sea views which fight soil and sea winds for low vigour. Low yielding Cabernet with good structure from these unique sites on our Stellenbosch farms.

about the harvest: Handpicked at optimum ripeness for concentration of fruit and ripe tannin structure.

in the cellar : Aerated pump over and pneumatic punch down with extended skin contact. 15 Months maturation in French oak barrels, 40% new and 60% 2nd and 3rd fill oak.



House of Graham Beck

Robertson

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www.grahambeck.com

