

## Graham Beck Merlot 2007

Fresh red berries, violets and fruitcake spiciness on the nose. Ripe berry fruits and plum, spice and cedar oak flavours on the palate with elegant ripe tannins on the finish.

Excellent with steak, hearty briedies, roast chicken or lamb.

**variety :** Merlot | 100% Merlot

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Coastal

**analysis :** alc : 13.94 % vol   rs : 3.08 g/l   pH : 3.44   ta : 5.65 g/l

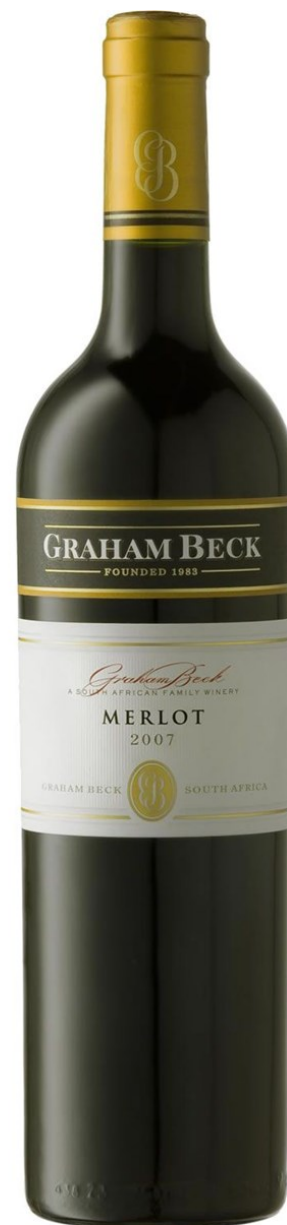
**type :** Red   **style :** Dry   **wooded**

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

**in the vineyard :** Selected Merlot vineyards from mainly the Franschoek estate planted on deep sloping Table Mountain Sandstone, with one vineyard from the Stellenbosch estate planted on decomposed granite soils.

**about the harvest:** Handpicked at optimum ripeness at 25° – 26° Balling in mid to end February from our Franschoek vineyards and the first week of March from our Stellenbosch vineyard.

**in the cellar :** Hand harvested with cold maceration prior to fermentation. Aerated pump overs with extended maceration after the alcoholic fermentation is completed. Malolactic fermentation finished in barrel and stainless steel tanks. Barrel maturation for 12 months in 1st, 2nd and 3rd fill French Oak from selected coopers. Gentle handling ensures concentration of upfront Merlot fruit flavours and soft extraction.



## House of Graham Beck

Robertson

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