

## Graham Beck The William 2007

The William is named after the first grandson of Graham Beck - the 3rd generation in this family business.

Typical expression of a well structured unique South African blend. Flavours of mulberries, cassis, cinnamon, cloves and cigar box. Silky soft but well structured tannins with loads of berry fruit and spices on the palate.

Spicy Cape Malayan dishes, rich meaty or vegetable casseroles, sliced beef, game biltong or at a traditional South African braai.

**variety :** Cabernet Sauvignon | 69% Cabernet Sauvignon, 18% Pinotage, 11% Cabernet Franc, 2% Shiraz

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Coastal Region

**analysis :** alc : 14.39 % vol rs : 2.95 g/l pH : 3.55 ta : 5.71 g/l

**type :** Red **style :** Dry **body :** Full **wooded**

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

**in the vineyard :** The Cabernet Sauvignon, Pinotage and Cabernet Franc come from low yielding vineyards on our Firgrove Farm in Stellenbosch and the Shiraz from our Franschoek farm. Granite gravels with underlying layers of clay on the Stellenbosch estate with deep, well drained granite and sandstone soils in Franschoek.

**in the cellar :** Both the Cabernet Sauvignon and Pinotage were fermented in open tanks with the cap punched down three to four times a day. The Cabernet Franc and Shiraz were fermented in upright stainless steel tanks with aerated pump overs. Malolactic fermentation took place in stainless steel tanks. Barrel maturation for 15 months for Cabernet Sauvignon and Cabernet Franc in 30% new and 70% 2nd and 3rd fill French oak. The Pinotage was matured in 30% new and 70% 2nd fill American oak and French oak for 13 months. The Shiraz was matured in 2nd and 3rd fill French oak barrels for 13 months. The wine was then blended and bottled.



## House of Graham Beck

Robertson

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[www.grahambeck.com](http://www.grahambeck.com)



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE  
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