

Graham Beck The Game Reserve Cabernet Sauvignon 2012

The wine has a great complexity of black berry fruit, plums and tobacco spice on the nose. This wine has a rich, juicy entry supported by a dense fruit core and firm tannins. An elegant creamy palate leads to a long lingering finish.

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

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Western Cape

analysis : alc : 14.20 % vol rs : 3.08 g/l pH : 3.42 ta : 6.07 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : A unique selection of prime Cabernet Sauvignon vineyards from our estate in Robertson and Firgrove, Stellenbosch and dry land vineyards in Groenekloof, Darling. This includes a site located on the South-East facing slope of the Rooiberg Mountain that incorporates the game reserve on the Graham Beck property. The Cabernets are planted on red Karoo soil in Robertson, on Coffeestone soils in Stellenbosch and well weathered deep red soils in Darling. The vineyards yield around 6 to 8 tons per hectare.

The Cape Leopard

One of the most admired yet elusive of Africa's Big Five animals, the leopard (*Panthera pardus*), is a notoriously shy creature. As an apex predator this big cat is critical to the sustainability of many other species. The Cape leopard may represent a unique subspecies.

An exciting research project has established that a total of seven leopards currently roam the area. Our Robertson farm plays a vital role in maintaining the genetic diversity and distribution of this majestic species.

about the harvest: The grapes were handpicked at full phenolic ripeness during the 1st and 2nd week of March 2012.

in the cellar : The grapes were destalked, gently crushed and fermented with 4 daily pump overs to ensure maximum extraction. Matured in combination of 1st, 2nd and 3rd fill French oak barrels for 12 months.



House of Graham Beck

Robertson

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