

Graham Beck The Andrew 2006

The wine has a rich intense colour with ripe berries, cherries and lots of spiciness on the nose. Blackberries, cherries and plummy tones from the Cabernet Sauvignon and Merlot and floral and spiciness from the Cabernet Franc, the Cabernet Franc and Merlot ensures a soft and elegant palate weight and juiciness and is well supported by the great structure of the Cabernet Sauvignon. A full bodied wine, with good integration between the fruit and the tannin structure resulting in a generous and rewarding wine.

Great accompaniment to grilled rack of lamb, rich meat stews and ostrich fillet.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Stellenbosch

analysis : alc : 16.66 % vol rs : 2.99 g/l pH : 3.49 ta : 5.87 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Cabernet Sauvignon, Merlot and Cabernet Franc vineyards from our Stellenbosch farm on deep gravel and granite soil interspersed with tough clay.

about the harvest: All the varieties were carefully monitored up to optimum phenolic ripeness before harvesting. All 3 varieties were harvested separately.

in the cellar : Destalked, gently crushed prior to fermentation on the skins. Fermented on the skins with regular pump overs and punch downs to ensure maximum soft extraction, until dry. After the fermentation they were pressed and taken to stainless steel tanks and barrels for malolactic fermentation. After malolactic the varieties were matured, separately in 60% new and 40% 2nd and 3rd fill French oak barrels for 15 months.

THE NAME: The Andrew is named after the second grandson of Graham Beck - the 3rd generation in this family business.



House of Graham Beck

Robertson

023 626 1214

www.grahambeck.com

