

Graham Beck The Ridge Syrah 2008

A rich blackberry nose with peppery spice and underlying hints of dark chocolate. A broad, juicy, plummy entry supported by elegant silky tannins. Coffee and liquorice fill the palate while careful barrel selection crafts a long lingering spicy finish.

Enjoy with a rich casserole, a hearty stew or any other full flavoured dish.

variety : Shiraz | 100% Syrah

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Robertson

analysis : alc : 14.49 % vol rs : 3.05 g/l pH : 3.68 ta : 5.11 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The Ridge Vineyard is a low-yielding, low vigour 15 year old Shiraz vineyard on the eastern slopes of the Rooiberg on Graham Beck's Robertson farm. The soil is unique with a thirty centimetre layer of red Karoo earth on hard unweathered shale over 400 million years old. Single vineyard registration.

about the harvest: The development of the phenolic condition of the grapes was meticulously monitored by the winemaking team. This resulted in 3 individual parcels harvested in the 2nd week of March 2008. All grapes are hand sorted in the vineyard and hand harvested in lug boxes at optimal ripeness.

in the cellar : The hand-picked grapes were destalked and cold soaked for 24 hours prior to inoculation for fermentation. The juice was pumped over three times a day to achieve maximum extraction of colour and flavour. A portion of the fermenting juice finished fermentation in barrel. After malolactic fermentation, the wine was racked and returned to the barrels. A rigorous individual barrel tasting over 19 months resulted in the final selection of 80% French and 20% American Oak.



House of Graham Beck

Robertson

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