

## Graham Beck Coffeestone Cabernet 2006

Cedarwood and cigarbox flavours combined with rich dark berry fruit on the nose. Cassis, mulberry and spices on the palate. A full bodied, firmly structured wine with concentrated fruit, a balanced mouthfeel and a fresh after-palate typical to the Firgrove terroir from which the grapes derive.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Stellenbosch

**analysis :** alc : 14.45 % vol   rs : 3.87 g/l   pH : 3.56   ta : 6.30 g/l

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

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

### ageing :

The 2007 vintage yielded some of the best quality Cabernet Sauvignon fruit in years. This wine will develop for a further 5 – 10 years with careful cellaring.

### in the vineyard :

The Coffeestone Vineyard, Firgrove, Stellenbosch. Deep granite gravel on laterite (coffeestone) and weathering clay (sapolite). Old bushvines with a yield of 4 tons per hectare.

**about the harvest:** Handpicked on the 21st of March 2007.

Harvest at optimum ripeness.

### in the cellar :

Fermented in open stainless steel tanks with regular punch downs to ensure optimum extraction and purity of fruit. Extended skin maceration after fermentation. Matured for 18 months in a selection of new fill French Oak barrels.



## House of Graham Beck

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MÉTHODE CAP CLASSIQUE  
★