

## Graham Beck The Joshua 2007

This wine shows meaty spiciness, ripe dark berry fruits and beautiful floral aromas. The integration of the Viognier supports and enhances the rich and ripe flavours of the Shiraz, while softening the tannin structure. A full bodied wine with depth, complexity and elegance.

Serve with rich venison, game & bird dishes, Karoo lamb and rare roast beef.

**variety :** Shiraz | 94% Shiraz, 6% Viognier

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Coastal Region

**analysis :** alc : 14.77 % vol rs : 3.58 g/l pH : 3.47 ta : 6.31 g/l

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

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

**in the vineyard :** Shiraz from our Vredenhof farm in Stellenbosch, planted in 1971. An old bush vine vineyard with low yields (3 - 4 tons/ha) planted on granitic gravels with underlying layers of clay. Viognier from our Franschoek estate planted on deep well drained sloping granite and sandstone soils.

**about the harvest:** The Viognier was left on the vine until the ripening of the Shiraz. The grapes were harvested together on 12 March 2007.

**in the cellar :** A co-fermentation of Shiraz and Viognier in open fermenters with regular punch downs to ensure soft extraction. Matured in new fill French (90%) and American (10%) oak barrels for 15 months.



## House of Graham Beck

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