

Graham Beck Ad Honorem 2007

Aromas of sandalwood, cassis and tobacco are supported by hints of spice and a deep blackberry core. Richly textured, superbly concentrated and skillfully interwoven with delicate fruit sweetness. The Ad Honorem has a full palate weight and well rounded tannins combined with outstanding integration and length. A powerful, finely nuanced wine.

variety : Cabernet Sauvignon | 72% Cabernet Sauvignon, 28% Shiraz

winery : House of Graham Beck

winemaker : Erika Obermeyer

wine of origin : Stellenbosch

analysis : alc : 14.74 % vol rs : 3.7 g/l pH : 3.51 ta : 6.71 g/l

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

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

Veritas Wine Awards 2012 - Bronze

ageing : Will benefit from a further 6 - 10 years of bottle maturation. br /

in the vineyard : The Ad Honorem is a culmination of years of meticulous attention to detail in our vineyards and cellar. This wine represents the strictest site selection for genuine typicity and aptly reflects our dedication to crafting world class wines. It provides a sense of provenance and an authentic expression of terroir. The vineyards are rooted in ancient decomposed granite soils which originated around 500 million years ago.

The close proximity to the cold Atlantic Ocean ensures slow ripening, while sustained winds control the vigour resulting in an overall terroir effect of small bunches and small berries with concentrated berry flavours and structured, yet ripe, tannins. This distinctive wine is produced in limited quantities and only in vintages of exceptional quality.

about the harvest: Harvested at optimum ripeness during the last week of February and the third week of March 2007.

in the cellar : This blend of 72% Cabernet Sauvignon and 28% Shiraz was made in the traditional punch down method for optimum extraction. The wine spent a total of 27 months in selected first fill French oak barrels.



House of Graham Beck

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