

Graham Beck Shiraz Cabernet Sauvignon (US) 2010

This wine has an intense rich colour. The nose expresses rich plum and ripe black cherry fruit characteristics with hints of exotic spice from the Shiraz with underlying berry tones from the Cabernet. The palate is juicy and crunchy with full but smooth tannins. The finish is soft and rewarding.

Good company for fun dinner parties. Pairs well with grilled rack of lamb, rich meat stews and Greek lamb.

variety : Shiraz | 61% Shiraz, 39% Cabernet Sauvignon

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Western Cape

analysis : alc : 13.86 % vol rs : 4.70 g/l pH : 3.63 ta : 5.56 g/l

type : Red **body** : Full **wooded**

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : Selection of home grown Shiraz and Cabernet Sauvignon vineyards planted on the Graham Beck farms. A great diversity of soil types ranging from rich limestone soil in Robertson to Table Mountain Sandstone in Franschhoek and decomposed granite gravels in Stellenbosch.

about the harvest: These vineyards produce on average 8 tons per hectare. Both varieties were carefully monitored for optimum phenolic ripeness and maturity before harvesting.

in the cellar : The grapes were vinified in both our Robertson and Franschhoek Cellars.

The Shiraz and Cabernet were handled separately. Destalked and gently crushed on the skins prior to fermentation. A portion of the Shiraz was cold-soaked before fermentation. Fermented separately on the skins with regular pump-overs that ensures soft extraction. After fermentation the skins were pressed and the wine transferred to stainless steel tanks for malolactic fermentation. The varieties were matured separately in 2nd to 3rd fill French and American oak barrels for 10 months. After maturation the wines had a light fining before blending and bottling.



House of Graham Beck

Robertson

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