

Graham Beck The William 2009

This is a typical expression of a well structured unique South African blend. It shows flavours of mulberries, plums, cassis, cinnamon, cloves and cigar box and has a silky soft but well-structured tannins with loads of berry fruit and spices on the palate.

Spicy Cape Malayan dishes, rich meaty or vegetable casseroles, sliced beef, game biltong or at a traditional South African braai.

variety : Cabernet Sauvignon | 44% Shiraz, 30% Pinotage, 26% Cabernet Sauvignon Blanc

winery : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Stellenbosch

analysis : alc : 14.48 % vol rs : 2.8 g/l pH : 3.62 ta : 6.04 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

Named after the first grandson of Graham Beck, the third generation in this family business, this ravishing red blend demonstrates our flair and consummate skill when it comes to crafting blends of distinction and character. An intriguing and deeply satisfying intermingling of Cabernet Sauvignon, Pinotage, Cabernet Franc and Shiraz, The William bears testimony to our team's unwavering pursuit of excellence both in the vineyard and the cellar. It is a typical expression of a well structured and unique South African blend.

in the vineyard : The Shiraz, Pinotage and Cabernet Sauvignon from low yielding vineyards on our Firgrove Farm in Stellenbosch. Granite gravels with underlying layers of clay.

in the cellar : Both the Cabernet Sauvignon and Pinotage were fermented in open tanks with the cap punched down three to four times a day. The Shiraz was fermented in upright stainless steel tanks with aerated pump overs. The Pinotage and Shiraz were matured in 30 % new and 70 % 2nd and 3rd fill American and French oak barrels for 12 months. The Cabernet Sauvignon was matured for 12 months in 30 % new and 70% 2nd and 3rd fill French oak. The wine was then blended and bottled.



House of Graham Beck

Robertson

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