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Graham Beck The Ridge Syrah 2011

A rich blackberry nose with peppery spice and underlying hints of dark chocolate. A broad, juicy, plumy entry supported by elegant silky tannins. Rich nuances of a cacao and milk chocolate fill the palate while careful barrel selection crafts a long lingering spicy finish.

Enjoy with a rich casserole, a hearty stew or any other full flavoured dish.

variety : Shiraz | 100% Syrah
winery : House of Graham Beck
winemaker : Pieter Ferreira
wine of origin : Robertson
analysis : **alc :** 13.41 % vol **rs :** 2.7 g/l **pH :** 3.57 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork



in the vineyard : The Ridge Vineyard is a low-yielding, low vigour 17 year old Shiraz vineyard on the eastern slopes of the Rooiberg on Graham Beck's Robertson farm. The soil is unique with a thirty centimeter layer of red Karoo earth on hard unweathered shale over 400 million years old. Single vineyard registration.

Area of Origin: Robertson, Cape Province, South Africa

about the harvest: The grapes were handpicked.

The development of the phenolic condition of the grapes was meticulously monitored by the winemaking team. This resulted in 2 individual parcels harvested 7 days apart in the 2nd & 3rd week of March 2011. All grapes are hand sorted in the vineyard and hand harvested in lug boxes at optimal ripeness.

in the cellar : The grapes were destalked and cold soaked for 24 hours prior to inoculation for fermentation. The juice was pumped over three times a day to achieve maximum extraction of colour and flavour. A portion of the fermenting juice finished fermentation in barrel. After malolactic fermentation, the wine was racked and returned to the barrels. A rigorous individual barrel tasting over 16 months resulted in the final selection of 90% French and 10% American Oak.

House of Graham Beck

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