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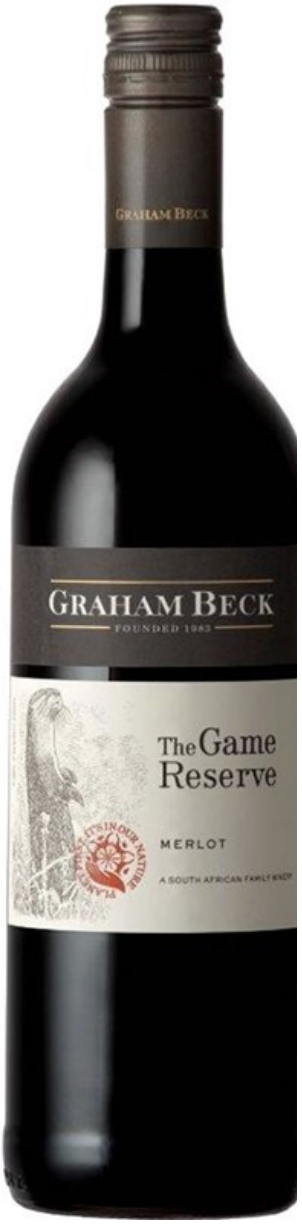
Graham Beck The Game Reserve Merlot 2013

The nose shows aromas of fresh cassis, black plums,violets and a minty character. Succulent berry fruits and plum puddingnuances supported by spice and cedar wood flavours on the palate. A medium structured wine with elegant ripe tannins on the finish.

Sublime with steak, hearty casseroles, roast chicken or lamb shanks.



variety : Merlot | 100% Merlot
winery : Graham Beck
winemaker : Erika Obermeyer
wine of origin : Coastal Region
analysis : **alc :** 14.42 % vol **rs :** 2.84 g/l **pH :** 3.48 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

As one of South Africa's champions of farming in harmony with nature, Graham Beck Wines is committed to conserving, protecting and rehabilitating this country's precious indigenous fauna and flora and the unique habitats that sustain them. The Game Reserve range of wines celebrates this passion for sustainability and caring custodianship by offering wine lovers an opportunity to share in this exciting concept. A groundbreaking collaboration between Graham Beck Wines and the Wilderness Foundation will see even greater strides being made towards conservation, upliftment and education. For more information on Graham Beck Wines, The Game Reserve range and the Wilderness Foundation visit: www.grahambeckwines.com • www.thegamereserve.co.za • www.wildernessfoundation.co.za

in the vineyard : Vineyard
Selected Merlot vineyards from Firgrove, Stellenbosch and Constantia planted on decomposed granite soils and Groenekloof planted on well weathered deep red soils.

The Cape Clawless Otter
The Cape clawless otter (*Anonyx capensis*) is the larger of the two species found on the African continent. Humans are the most significant threat to this species with degraded river systems and overfishing posing a far greater threat than hunting. Fortunately through the diligent restoration of the Vink River which runs through the Graham Beck Private Nature Reserve we've successfully been able to provide a safe habitat for this remarkable creature, encouraging a healthy re-population and providing regular sightings along the river banks.

about the harvest: Handpicked at optimum ripeness at 24° - 25° B in March 2013.

in the cellar : Aerated pump overs with extended maceration after alcoholic fermentation . Gentle handling ensures upfront fruit flavours and soft extraction. Barrel maturation for 12 months in 1st (20 %), 2nd (40 %) and 3rd (40 %) fill French Oak.

Graham Beck

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