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Graham Beck The Game Reserve Shiraz 2013

Displaying distinctive aromas of fresh blue berries, sweet spices and hints of white pepper. The well balanced palate is layered with mulberry and black cherry fruit complemented by a spicy freshness. This rich and ripe Shiraz is well structured with silky tannins, an appealing piquancy and a long, lingering finish.

Serve with North African dishes, spicy Moroccan tagines or hearty casseroles.



variety : Shiraz | 100% Shiraz
winery : House of Graham Beck
winemaker : Erika Obermeyer
wine of origin : Stellenbosch
analysis : **alc :** 14.38 % vol **rs :** 3.08 g/l **pH :** 3.50 **ta :** 6.10 g/l
type : Red **style :** Dry **body :** Full **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 : Vineyards from our Stellenbosch farm. Granite gravels with underlying layers of clay.

The Eland
Derived from the Dutch meaning elk, the eland (*Taurotragus oryx*) is the largest antelope in Africa with an average weight of around 700 kg. Despite this bulk it can jump with ease up to two metres high. These browsers are perfectly adapted to the Karoo, requiring a substantial grazing area, a commodity very rare in wine production areas. Through our conservation efforts we're able to provide this graceful animal with a perfectly suited natural habitat.

about the harvest: The grapes were handpicked at optimum ripeness during the 2nd and 3rd week of February 2013.

in the cellar : Fermented in varying methods of punch down, submerged cap and aerated pump overs for optimum structure and complexity. Barrel matured in 1st - 3rd fill barrels for 12 months. (90 % French and 10 % American oak).

House of Graham Beck

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