

Graham Beck The Joshua 2012

Delightfully aromatic and spicy with generous ripe dark berry fruits and savoury notes on the nose. The palate offers sumptuous black plum pudding fruit trimmed with satin tannins. A full bodied wine with depth, complexity and elegance.

Serve with rich venison, game & bird dishes, Karoo lamb and rare roast beef.

variety : Shiraz | 95% Shiraz, 5% Viognier

winery : House of Graham Beck

winemaker : Erika Obermeyer

wine of origin : Coastal Region

analysis : alc : 14.52 % vol rs : 2.5 g/l pH : 3.54 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

Old Mutual Trophy Wine Show 2013 - Bronze

in the vineyard : Viognier from Helderberg, Stellenbosch and Shiraz from our Vredenhof farm in Firgrove Stellenbosch planted on granitic gravels with underlying layers of clay.

about the harvest: The Viognier was left on the vine until the ripening of the Shiraz. The grapes were harvested together during the first week of March 2012.

in the cellar : A co-fermentation of Shiraz and Viognier in open fermenters with regular punch downs to ensure soft extraction. Matured in new fill French (90%) and American (10%) oak barrels for 15 months.



House of Graham Beck

Robertson

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