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Graham Beck The Ridge Syrah 2012

A rich blackberry nose with peppery spice and underlying hints of dark chocolate. A broad, juicy, plummy entry supported by elegant silky tannins. Rich nuances of 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/Pierre de Klerk
wine of origin : Robertson
analysis : **alc :** 14.32 % vol **rs :** 2.9 g/l **pH :** 3.41 **ta :** 6.1 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

This 100% Syrah takes its name from The Ridge – a low-yielding, low vigour Shiraz vineyard on the eastern slopes of the Rooiberg on Graham Beck's Robertson farm, Madeba. This exceptional site has earned additional significance due to its single vineyard status. The soil is unique with a thirty centimetre layer of red Karoo earth on hard unweathered shale estimated to be over 400 million years old. Once more, the pedigree of this elegant wine shines through, both in its provenance and the care and attention to detail these extraordinary berries receive once in our state-of-the-art cellar.

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 centimetre layer of red Karoo earth on hard unweathered shale over 400 million years old. Single vineyard registration.

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 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 2012. All grapes are hand sorted in the vineyard and hand harvested in lug boxes at optimal ripeness. The hand-picked 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 wine underwent malolactic fermentation in barrel. After mlf, 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

Robertson
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