

The Game Reserve

by GRAHAM BECK WINES



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

WILDERNESS
FOUNDATION

The Game Reserve Cabernet Sauvignon 2013

VARIETY: Cabernet Sauvignon

VINTAGE: 2013

AREA OF ORIGIN: Robertson, Darling & Stellenbosch, South Africa

THE CAPE LEOPARD: One of the most admired yet elusive of Africa's Big Five animals, the leopard (*Panthera pardus*), is a notoriously shy creature. As an apex predator this big cat is critical to the sustainability of many other species. The Cape leopard may represent a unique subspecies. An exciting research project has established that a total of seven leopards currently roam the area. Our Robertson farm plays a vital role in maintaining the genetic diversity and distribution of this majestic species.

VINEYARD: A unique selection of prime Cabernet Sauvignon vineyards from our estate in Robertson and Fingrove, Stellenbosch and dry land vineyards in Groenekloof, Darling. This includes a site located on the South-East facing slope of the Rooiberg Mountain that incorporates the game reserve on the Graham Beck property. The Cabernets are planted on red Karoo soil in Robertson, on Coffeestone soils in Stellenbosch and well weathered deep red soils in Darling. The vineyards yield around 6 to 8 tons per hectare.

HARVEST & CELLAR TREATMENT: The grapes were handpicked at full phenolic ripeness during the 2nd and 3rd week of March 2013. Destalked, gently crushed and fermented with 4 daily pump overs to ensure maximum extraction. Matured in combination of 1st, 2nd and 3rd fill French oak barrels for 12 months.

TASTING NOTES: The wine has a great complexity of black berry fruit, dark chocolate, plums and tobacco spice on the nose. This wine has a rich, juicy entry supported by a dense fruit core and firm tannins. An elegant creamy palate leads to a long lingering finish.

SERVING: Excellent with North African dishes, spicy Moroccan tagines, osso bucco and hearty risottos.

ANALYSIS:

Alcohol: 14.13 % vol (± 0.3 % vol)

Residual Sugar: 2.84 g/L (± 0.5 g/L)

pH: 3.56 (± 0.1)

Total Acid: 6.20 g/l (± 0.25 g/L)



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