

## Graham Beck Blanc de Blancs 1999

Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

Michelangelo Awards 2005 - Gold Medal

International Wine Challenge 2005 - Seal of Approval

Winemaker's Choice Awards 2005 - Highly Regarded

Veritas 2005 - Gold

Rich yeasty aromas with hints of clean lime fruit on the nose. An exciting fine mousse and a creamy complexity on the palate. The wine ends with an elegant long finish. To be enjoyed on its own, with any food and at any time!

**variety** : Chardonnay | 100% Chardonnay

**winery** : Graham Beck

**winemaker** : Pieter Ferreira

**wine of origin** : Breede River

**analysis** : alc : 11.0 % vol    rs : 8.42 g/l    pH : 3.2    ta : 6.15 g/l

**type** : Sparkling    **wooded**

**pack** : Bottle

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**in the vineyard** : Chardonnay is selected from the Limestones vineyards. These vineyards have a high natural lime content in the soil, which ensures a low pH and high natural acidity in the young wines.

**about the harvest**: Chardonnay is hand picked at 19.5Å° to 20Å°B during the last week of January.

**in the cellar** : Produced in the MÃ©thode Cap Classique Cellar, Robertson. Whole bunch pressing ensures refractive recovery. Only the cuvÃ©e juice (premium juice) is selected for fermentation. Of the cuvÃ©e, 50% is fermented in specific Piece Champenoise 205 litre barrels to ensure richness and extra dimension of flavour. Only 15% new barrels are added each year to the balance of older barrels to ensure harmony during the fermentation.

After fermentation the wine in barrels is selectively blended with other parcels of Chardonnay that were fermented in stainless steel.

The wine is then bottled for the second fermentation with yeast contact of at least 48 months before degorgement.



### Graham Beck

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