

## Graham Beck Brut Non-Vintage

“Light yeasty aromas, good fruit on the nose, and rich creamy complexity on the palate. Fine mousse gives freshness and finesse.”

Great with seafood and light meats.

**variety** : Chardonnay | 50% Chardonnay, 50% Pinot Noir

**winery** : House of Graham Beck

**winemaker** : Pieter Ferreira

**wine of origin** : Breede River

**analysis** : alc : 12.5 % vol   rs : 7.0 g/l   pH : 3.20   ta : 6.5 g/l

**type** : Sparkling

**pack** : Bottle

**in the vineyard** : Chardonnay selected from the riverside and limestone vineyards “with high natural lime in the soils producing 9 tons/ha. Pinot Noir planted in the loamy clay soils producing 10 tons/ha.

**about the harvest**: Both varieties are hand picked: Chardonnay at 18-19.5°B for fruit and elegance. Pinot Noir at 18.5-20°B for complexity and length of flavour.

**in the cellar** : Whole bunch pressing ensures refractive recovery. After settling of juice the two varieties are fermented separately. They are then crossblended along with reserve wine if necessary, bottled and left for a minimum 24 months yeast contact before disgorgement.



## House of Graham Beck

Robertson

023 626 1214

[www.grahambeck.com](http://www.grahambeck.com)

