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Graham Beck Blanc de Blancs 2001

Veritas 2006 - Double Gold
Michelangelo Awards 2006 - Gold medal
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.

variety : Chardonnay | 100% Chardonnay
winery : Graham Beck
winemaker : Pieter Ferreira
wine of origin : Robertson
analysis : **alc :** 11.5 % vol **rs :** 10.4 g/l **pH :** 3.21 **ta :** 5.85 g/l
type : Sparkling **wooded**
pack : Bottle

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in the vineyard : Chardonnay is selected from the â€œLimestoneâ€ 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. Yield is 8 to 10 ton/ha.

about the harvest: Chardonnay is hand selected and picked at 19.5Â° to 20.2Â° Brix during the last week of January. Grapes are picked into lug boxes for whole bunch handling.

in the cellar : Produced in the MÃ©thode Cap Classique cellar, Robertson. Whole bunch pressing ensures fractional 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 12% 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.

Cooper: Seguin Moreau â€“ Piece Champenoise barrels - light toast, tight grain barrels from the central forests in France of which only 3,000 barrels a year are produced for world wide distribution.

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GRAHAM BECK
MÉTHODE CAP CLASSIQUE