

Graham Beck Blanc de Blancs 2004

2008 Decanter Awards - Bronze Medal

2008 Chardonnay du Monde - Silver

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 : House of Graham Beck

winemaker : Pieter Ferreira

wine of origin : Robertson

analysis : alc : 12.10 % vol rs : 9.00 g/l pH : 3.25 ta : 5.82 g/l

type : Sparkling style : Dry wooded

pack : Bottle closure : Cork

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in the vineyard : Chardonnay is chosen from the "Limestone" vineyards. These vineyards have high natural lime content in the soil, which ensures a low pH and high natural acidity in the young base wines.

about the harvest: Chardonnay is hand picked at 19.5° to 20.2°Brix during the last week of January. Grapes are picked into lug boxes for whole bunch handling. These bins are then sent to the cellar for whole bunch pressing. Yield is between 8 - 10 tons/ha.

in the cellar : Produced in the M^othode Cap Classique cellar, Robertson. Whole bunch pressing ensures fractional recovery. Only the cuv^e juice (premium juice = 500 litre per ton) is chosen for fermentation. Of the cuv^e, 50% is fermented in specific Piece Champenoise 205 litre barrels to ensure richness and extra dimension of flavour and creamy texture.

Only 10% 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 the best Chardonnay, that were fermented in stainless steel. The final blended base wine is then bottled for the second fermentation with yeast contact of at least 38 months before degorgement.

Cooper: A selection of light toast, tight grain Piece Champenoise barrels from the central forests in France.



House of Graham Beck

Robertson

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www.grahambeck.com

