

## Graham Beck Brut Rosé 2007

Great salmon pink in colour makes this wine look extremely attractive. Noticeable ripe strawberries from the Pinot Noir with a creamy complexity from the Chardonnay. An explosion of raspberry fruit together with some fresh sherbet on the palate with a long fine creamy mousse.

**variety :** Pinot Noir | 88% Pinot Noir 12% Chardonnay  
**winery :** Graham Beck  
**winemaker :** Pieter Ferreira  
**wine of origin :** Breede River, Coastal  
**analysis :** alc : 12.10 % vol    rs : 10.42 g/l    pH : 3.25    ta : 6.41 g/l  
**type :** Sparkling    **style :** Dry  
**pack :** Bottle    **closure :** Cork

### in the vineyard :

Pinot Noir comes from our coastal Firgrove Vineyards near False Bay " planted on decomposed granite. The Chardonnay was chosen from Robertson with soils that have high natural limestone content.

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

**in the cellar :** Produced in the Méthode Cap Classique cellar, Robertson. A unique first for South Africa in that the Pinot Noir and Chardonnay were pressed together. Fractional recovery from the whole bunches ensured that only the quality juice went into fermentation. After fermentation the wine was lightly fined and bottled for the secondary fermentation. A minimum lees contact time before disgorging of 16 months.



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**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE  
★