

## Graham Beck Cuvee Two Thousand Brut

No doubt there will no occasion better than the toasting of the new millennium, however, if you're un-phased by the excessive hype, and need another excuse to try this wine, a platter of cheeses, and fois gras would be perfect. Or for something more down to earth, a pack of melba toast, and some smoked salmon pate.

**variety :** |

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Breede River

**analysis :** alc : 11.0 % vol    rs : 1.2 g/l    pH : 3.3    ta : 6.2 g/l

**type :** Sparkling

**pack :** Bottle

**ageing :** Enjoy on the evening of the new millennium with your loved ones or anytime over the next two years.

**in the cellar :** A blend of 90% Pinot Noir and 10% Chardonnay. Both varietals are whole bunch pressed and only the premium juice is used. Cool fermentation follows in stainless steel tanks before blending and bottling for 2nd fermentation in the bottle. 30% of the final blend is reserved wine from previous vintages.

The two traditional French Champagne varieties complement one another perfectly: Pinot Noir contributes body and delicious, red berry flavours while Chardonnay imparts a clean, flinty freshness. Together they produce a crisp, fine mousse and a rich creamy complexity that lingers on the palate with a delightful finish."



## House of Graham Beck

Robertson

023 626 1214

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

