

Graham Beck Brut Rosé 2008

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 | 80% Pinot Noir, 20% Chardonnay

winery : Graham Beck

winemaker : Pieter Ferreira

wine of origin : Breede River, Coastal

analysis : alc : 11.80 % vol rs : 9.0 g/l pH : 3.25 ta : 6.55 g/l

type : Sparkling **style :** Dry

pack : Bottle **closure :** Cork

in the vineyard : Area of Origin: Robertson and Stellenbosch, Western Cape, South Africa.

Vineyard: All Estate grown fruit - Pinot Noir comes from our coastal Firgrove Vineyards near False Bay - planted on decomposed granite and Chardonnay was selected from our Robertson vineyards whose soils have high natural limestone content.

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

in the cellar : Cellar: Produced in the Méthode Cap Classique cellar, Robertson.

Cellar Treatment: 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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★