

## Graham Beck Brut Zero 2005

Elegant, fresh and lively, this wine is a study in rich minerality. Fresh green apples and hints of brioche, citrus and barely perceptible iris develop on the mid-palate as the wine is left to stand.

Virtually sugar free, the natural salt affinity of this zero-dosage wine makes it the ideal partner to crustacean dishes and sushi.

**variety :** Chardonnay | 87% Chardonnay, 13% Pinot Noir

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira

**wine of origin :** Robertson

**analysis :** alc : 12.05 % vol   rs : 2.37 g/l   pH : 3.32   ta : 5.51 g/l

**type :** Sparkling   **style :** Dry   **taste :** Mineral

**pack :** Bottle   **closure :** Cork

Veritas Wine Awards 2012 - Bronze

### in the vineyard : Cellar

Produced in the Méthode Cape Classique Cellar, Graham Beck Wines, Robertson.

### Area of Origin

Estate Chardonnay from Robertson and Estate Pinot Noir from Firgrove, Stellenbosch, Cape Town, South Africa.

### Vineyards

Rich limestone soil yielded the Chardonnay grapes at 8 tons per hectare. Firgrove vines planted on decomposing granite yielded the Pinot Noir at 7 tons per hectare.

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

**in the cellar :** The Chardonnay and Pinot Noir were whole bunched pressed separately. Only the highest quality juice (tête de cuvée) was settled overnight for fermentation in stainless steel tanks at 16°C. A small portion of Chardonnay fermented in specific Piece Champenoise (205 litre) oak barrels. The fermented portions were selected for minerality, elegance and finesse. A secondary bottle fermentation followed, and the wine remained on the lees for 72 months (six years) before disgorgement.



## House of Graham Beck

Robertson

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**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE  
★