wine.co.za
easiest way to buy wine

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
023 626 1214
www.grahambeck.com

GRAHAM BECK
MÉTHODE CAP CLASSIQUE