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Graham Beck Brut Zero 2006

Brut Zero represents the ultimate transparency in premium Méthode Cap Classique. This extra special cuvee was created without the use of dosage. With no added sugar, what remains is a sparkling wine in its purist form; unadorned and natural.
This style of wine can only be made in truly exceptional vintages.

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 :** 11.70 % vol **rs :** 2.66 g/l **pH :** 3.23 **ta :** 5.64 g/l
type : Sparkling **style :** Dry **taste :** Mineral
pack : Bottle **closure :** Cork

International Wine and Spirits Competition 2013 - Silver: Outstanding

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-bunch pressed separately. Only the highest quality juice (tête de cuvée) was selected and settled overnight before fermentation in stainless steel tanks at 16?C. A small portion of Chardonnay fermented in specific Piece Champenoise (205 L) 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

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GRAHAM BECK
MÉTHODE CAP CLASSIQUE