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Graham Beck Cuvée Clive 2007

Cuvée Clive represents the pinnacle of our divine artistic inspiration and creative endeavours - the culmination of meticulous planning, concerted effort and unflagging dedication in the pursuit of the perfect bubble. This Cuvée is produced only in exceptional vintages from classic varieties, with only the finest quality juice from the first pressing considered for this special edition cuvée.

An exceptionally complex, yet subtle MCC - approachable and round with the potential to age, remarkably versatile with food. It has undoubtedly achieved all the fundamental prerequisites that a prestige cuvee should have.

Remarkably versatile with food.



variety : Chardonnay | 81% Chardonnay, 19% Pinot Noir
winery : House of Graham Beck
winemaker : Pieter Ferreira
wine of origin : Robertson
analysis : **alc :** 12.3 % vol **rs :** 5.6 g/l **pH :** 3.30 **ta :** 6.4 g/l
type : Sparkling **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork

2013 International Wine and Spirits Competition - Silver Outstanding

in the vineyard : Area of Origin: Chardonnay from our Estate in Robertson and Pinot Noir from our Estate in Firgrove, Stellenbosch, Cape, South Africa.

Chardonnay selected from the newly planted clone 548 and 277 on the rich limestone vineyards in Robertson, producing 8 tons/ha. Pinot Noir clone PN3 planted on Table Mountain Sandstone in Firgrove, producing 7 tons/ha.

about the harvest: Both varietals 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 : Both Chardonnay and Pinot Noir whole bunched pressed, separately. Only the highest quality juice (tête de cuvée) was settled overnight and then fermented in stainless steel at 16°C, with a small portion of Chardonnay fermented in specific Piece Champenoise (205 litre) oak barrels. After fermentation the portions were selected to show the minerality, elegance and finesse. It was then bottled for the secondary bottle fermentation with a minimum of 60 months yeast contact before disgorgement.

Cellar: Produced in the Méthode Cape Classique Cellar, Robertson.

House of Graham Beck

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GRAHAM BECK
MÉTHODE CAP CLASSIQUE