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Graham Beck Cuvée Clive 2009

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 cuvée should have.

Remarkably versatile with food.



variety : Chardonnay | 80% Chardonnay, 20% Pinot Noir
winery : House of Graham Beck
winemaker : Pieter Ferreira, Pierre de Klerk
wine of origin : Robertson
analysis : **alc :** 12.2 % vol **rs :** 3.2 g/l **pH :** 3.26 **ta :** 5.9 g/l
type : Sparkling **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork

ageing : This exceptionally complex, yet subtle MCC is approachable and round with the potential to age

Our most prestigious and exclusive Cap Classique yet, the Cuvée Clive is testimony to our reputation as a world class producer of Methôde Champenoise style wines and a culmination of meticulous planning, unbridled passion and the pursuit of the perfect bubble.

in the vineyard :
Area of Origin: The fruit for the Chardonnay is from our rich limestone vineyards on our estate in Robertson while the Pinot Noir is from our estate in Firgrove, Stellenbosch.

about the harvest: Both varietals were hand-picked with the Chardonnay contributing fruit and elegance and the Pinot Noir complexity and length of flavour.

in the cellar :
In the cellar both the Chardonnay and Pinot Noir were 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 L) oak barrels. After fermentation the portions were selected to enhance 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 Méthode Cap Classique cellar, Robertson.

House of Graham Beck

Robertson
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