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Graham Beck Brut Zero 2009

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.

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variety : Chardonnay | 78% Chardonnay, 22% Pinot Noir
winery : House of Graham Beck
winemaker : Pieter Ferreira/Pierre de Klerk
wine of origin : Franschhoek
analysis : **alc :** 13.09 % vol **rs :** 2.9 g/l **pH :** 3.09 **ta :** 6.4 g/l
type : Sparkling **style :** Dry **taste :** Mineral
pack : Bottle **size :** 0 **closure :** Cork

International Wine and Spirits Competition 2013 - Silver: Outstanding

in the vineyard : The Chardonnay and Pinot Noir vineyards used for this wine had its roots in the deep decomposed grantie soils in the Franschhoek valley, and 2009 was its last year of producing fruit, making this carefully selected blend the swansong tribute to the old soldiers ... and what a song it is.

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 60 months (five years) before disgorgement.

House of Graham Beck

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