

## Gorgeous Pinot Noir Chardonnay 2015

The attractive hue – vibrant pink with a copper tinge – is especially appealing. Gorgeous delivers a richly textured taste sensation with intriguing layers that unfold delicately on the palate. This wine features spicy, mineral scented aromas of orange blossom, jasmine and pear followed by layers of mouth filling raspberry cream, grapefruit, lime and honeydew melon flavours. A juicy acidity provides the perfect balance followed by a clean, satisfying finish.

Vivacious and versatile, Gorgeous makes the perfect companion to a wide range of food including delightful summer salads, poultry, cream-based dishes, veal or salmon; or simply quaffed as a refreshing aperitif.

**variety :** Pinot Noir | 64% Pinot Noir, 36% Chardonnay

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira/Pierre de Klerk

**wine of origin :** Western Cape

**analysis :** alc : 11.49 % vol   rs : 1.7 g/l   pH : 3.25   ta : 6.0 g/l

**type :** Rose

**pack :** Bottle   **size :** 0   **closure :** Screwcap

**in the vineyard :** The quest to keep refining our Cap Classique craft has led to exciting innovations both in the cellar and our vineyards. Gorgeous has been crafted using fruit from young, newly planted Pinot Noir and Chardonnay vineyards which are destined to become the foundation of our award winning Methode Cap Classique portfolio.

**about the harvest:** Separate parcels were hand harvested at sugar levels of 18. B to 19.50 B, during the last two weeks of January 2015.

**in the cellar :** Grapes were whole-bunch pressed to gently extract the best quality juice. Fermentation was done in stainless steel tanks and temperatures were regulated to ensure steady and complete ferments. The parcels were blended together after 3 months on primary lees.



### House of Graham Beck

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MÉTHODE CAP CLASSIQUE  
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