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Graham Beck Brut Zero 2011

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 : Pinot Noir | 57% Pinot Noir, 43% Chardonnay
winery : House of Graham Beck
winemaker : Pieter Ferreira/Pierre de Klerk
wine of origin : Franschhoek
analysis : **alc :** 12.12 % vol **rs :** 2.6 g/l **pH :** 3.14 **ta :** 6.3 g/l
type : Sparkling **style :** Dry **taste :** Mineral
pack : Bottle **size :** 0 **closure :** Cork

International Wine and Spirits Competition 2013 - Silver: Outstanding



Brut Zero represents the ultimate transparency in premium Méthode Cap Classique. This extra special cuvée 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.

in the vineyard : The vineyards selected for this harvest are from cool climate Benguela Cove, situated less than 2 kilometers from the Atlantic Ocean.

about the harvest: Both Pinot Noir and Chardonnay were carefully selected and hand-harvested in the first week of February 2011. The grapes were then transported to our Robertson Estate for vinification.

in the cellar :
CELLAR: Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT: The Chardonnay and Pinot Noir grapes 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 12˚C. A small portion of the Chardonnay was fermented in specific Piece Champenoise (205L) 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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GRAHAM BECK
MÉTHODE CAP CLASSIQUE