

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.

Virtually sugar free, the natural salt affinity of this zero-dosage wine makes it the ideal partner to crustacean dishes and sushi.

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

Robertson

023 626 1214

www.grahambeck.com



GRAHAM BECK
MÉTHODE CAP CLASSIQUE
★