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Graham Beck Blanc de Blancs 2011

Rich creamy aromas with hints of fresh lime fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broadens the palate leading to a long elegant finish.

variety : Chardonnay | 100% Chardonnay
winery : Graham Beck
winemaker : Pieter Ferreira/Pierre de Klerk
wine of origin : Robertson
analysis : **alc :** 11.85 % vol **rs :** 5.5 g/l **pH :** 3.15 **ta :** 6.8 g/l
type : Sparkling **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : Chardonnay is selected from the "Limestone" vineyards. These vineyards have high natural lime content in the soil, which ensures a low pH and high natural acidity in the young base wines. Yield is between 8-12 ton/ha.

about the harvest: Chardonnay is hand-picked at 19.0° to 20.0° Brix during the third week of January. Grapes are picked into lug boxes for whole bunch handling. These bins are then sent to the cellar for whole bunch pressing. Yield is between 8 to 10 ton/ha.

in the cellar : Cellar: Produced in the Méthode Cap Classique cellar, Robertson.

Whole bunch pressing ensures fractional recovery. Only the cuvée juice (premium juice = 500 litre per ton) is selected for fermentation. Of the cuvée, 50% is fermented in specific Piece Champenoise 205 litre barrels to ensure richness and extra dimension of flavour and creamy texture.

Only 7% new barrels are added each year to the balance of older barrels to ensure harmony during the fermentation. After fermentation the wine in barrels is selectively blended with other parcels of the best Chardonnay, that were fermented in stainless steel. The final blended base wine is then bottled for the second fermentation with yeast contact of at least 36 months before degorgement.

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GRAHAM BECK
MÉTHODE CAP CLASSIQUE