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Graham Beck Brut Zero 2012

Golden peach in colour, with a vibrant bouquet of cherries, blueberries, almonds and earthy spice. A delicate yet complex palate abounds with red berry, yellow stone fruit and hints of brioche. A great balance and a long finish with a slightly salty finish.

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 | 77% Pinot Noir, 23% Chardonnay
winery : House of Graham Beck
winemaker : Pieter Ferreira/Pierre de Klerk
wine of origin : Franschhoek
analysis : **alc :** 12.10 % vol **rs :** 2.5 g/l **pH :** 3.17 **ta :** 7.7 g/l
type : Cap_Classique **style :** Dry **taste :** Mineral
pack : Bottle **size :** 0 **closure :** Cork

2018 National Wine Challenge - Double Platinum
2013 IWSC - Silver

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 Pinot Noir grapes for this wine were selected from the Slanghoek valley, whereas the Chardonnay was produced on our limestone-rich soils in Robertson.

about the harvest: The Slanghoek Pinot Noir and Robertson Chardonnay were picked on the same day in the third week of January and pressed together proportionally.

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 (with the least amount of pressure exerted on the grapes) selected for this wine. The juice settled for two days before the clear juice was moved for fermentation in stainless steel tanks at a regulated 15 decrees Celsius. Secondary fermentation commenced in bottle during the start of June 2012 and the wine rested in the bottle on the lees for 60 months.

House of Graham Beck

Robertson
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GRAHAM BECK
MÉTHODE CAP CLASSIQUE