

Graham Beck Bliss Nectar Rosé NV

For those who do not like it dry, the Graham Beck Bliss Nectar Rosé is a fine excuse for self-indulgence and frivolity. Beautiful silver pink in colour with light yeasty aromas, hints of raspberry and strawberry, a touch of honeyed praline; this delectable bubbly will stimulate your sweeter senses.

variety : Pinot Noir | 58% Pinot Noir, 42% Chardonnay

winery : House of Graham Beck

winemaker : Pieter Ferreira/Pierre de Klerk

wine of origin : Western Cape

analysis : alc : 11.59 % vol rs : 27 g/l pH : 3.25 ta : 5.67 g/l

type : Cap_Classique **style :** Semi Sweet **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

2024 National Wine Challenge - Double Silver

2020 Amorim Cap Classique Challenge - Gold

The quintessential bubbly for those who relish the slightly sweeter side of life, the Bliss Nectar Rosé NV is both blissful in name and nature. This seductively smooth Rosé Cap Classique is an indulgent delight for the senses, guaranteed to entice and impress making it the perfect partner when celebrating what matters.

in the vineyard : A selection of Pinot Noir and Chardonnay from our Robertson Estate Vineyard and hand selected parcels from other geographical areas of the Western Cape, which ensures continuity of this particular style of Cap Classique.

about the harvest: Both varietals are handpicked: Chardonnay at 18-19.5°B for fruit and elegance. Pinot Noir at 18.5-20°B for complexity and length of flavour and all base wines produced in our specialist Méthode Cap Classique cellar in Robertson.

in the cellar : Chardonnay and Pinot Noir grapes are pressed separately in whole bunches to ensure top quality juice recovery. They are then blended to showcase the specific aroma profile of this Cap Classique, then bottled and left for 12 months yeast contact time before disgorgement. A special selection of liqueur d'expédition was added to produce this delectable sweeter style of Cap Classique.



House of Graham Beck

Robertson

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