

Graham Beck Blanc de Blancs 2015

Bright lime green colour with rich aromas of fresh lime and ripe apricot fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broaden the palate, leading to a long and elegant finish

variety : Chardonnay | 100% Chardonnay

winery : Graham Beck

winemaker : Pieter Ferreira/Pierre de Klerk

wine of origin : Robertson

analysis : alc : 12.62 % vol rs : 4.1 g/l pH : 3.27 ta : 7.8 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

2019 Veritas Awards - Gold

2020 Tim Atkin Report - 94 Points

The Blanc de Blancs remains one of our stalwart favourites, a darling amongst our legion of bubbly fans and testimony to the outstanding Méthode Cap Classique terroir characteristics of our Robertson estate. Only the highest quality juice (tête de cuvée) was selected for fermentation.

in the vineyard : The fruit for this wine was hand selected and hand harvested from our very specific Chardonnay Clonal block on our Robertson Estate. The soils in which these vineyards grow have a rich natural limestone content. These clones have different flavour profiles contributing to the unique complexity and minerality in the base wines. Yield was between 8-10 ton/ha

about the harvest: The Chardonnay was hand selected and hand-picked at 19.0 to 20.0 Brix during the third week of January. Grapes were picked into lug boxes and then transferred to fruit bins for transport to the cellar, where the whole bunches were tipped into the presses and underwent a gentle and slow pressing cycle to extract the juice as softly as possible.

in the cellar : Whole bunch pressing ensures fractional recovery. Only the cuvee juice (premium quality juice) was selected for fermentation. Of the cuvee, 50% was fermented in specific Piece Champenoise 205L barrels to ensure richness and extra dimension of flavour and a creamy texture. Only 7% new barrels are added each year to the balance of older barrels to ensure harmony of the wood integration during fermentation. After fermentation, the wine was aged in barrels for 3 months and then selectively blended with other parcels of the best Chardonnay that were fermented in stainless steel. The final blended base wine was then bottled for the second fermentation with yeast contact of at least 48 months before degorgement



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MÉTHODE CAP CLASSIQUE
★