

## Graham Beck Ultra Brut 2014

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 | 85% Pinot Noir, 15% Chardonnay

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira/Pierre de Klerk

**wine of origin :** Franschhoek

**analysis :** alc : 12.5 % vol    rs : 1.46 g/l    pH : 3.18    ta : 5.45 g/l

**type :** Cap\_Classique    **style :** Dry    **taste :** Mineral

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

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 fruit for this Methode Cap Classique was hand selected from various Pinot Noir and Chardonnay vineyard blocks, grown on the limestone rich soils on our Robertson Estate, as well as decomposed granite soils in Stellenbosch. This ensures a low pH and high natural acidity in the young base wine, which is essential for longevity. Yield was between 8-10 ton/ha.

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

**in the cellar :**

The grapes were whole-bunch pressed together, with 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 degrees Celsius. Secondary fermentation commenced in bottle during the start of June 2014 and the wine rested in the bottle on the lees for 60 months.



## House of Graham Beck

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