wine.co.za
easiest way to buy wine

# Graham Beck Cuvée Clive 2017

The 2017 Cuvée Clive is an intriguing Cap Classique of great elegance, poise and refinement. The Chardonnay portions combine seamlessly to create a bouquet of rich peach, apricot, apple and citrus aromas, with alluring hints of spice and toasted almonds form the barrels. The Pinot Noir elegantly dances through these aromas and adds layers of complexity on the palate with fresh cranberry, pomegranate and spicy undertones. The palate is elegant and fresh, while the lengthy time spent on lees has created a succulent texture which lingers long after the last sip.




**variety :** Chardonnay | 100% Chardonnay
**winery :** House of Graham Beck
**winemaker :** Pieter Ferreira, Pierre de Klerk
**wine of origin :** Robertson
**analysis :** **alc :** 12.89 % vol **rs :** 3.5 g/l **pH :** 3.26 **ta :** 7.7 g/l
**type :** Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
**pack :** Bottle **size :** 750ml **closure :** Cork

2023 National Wine Challenge - Double Platinum
2022 Tim Atkin SA Special Report - 96 Points
2022 Michelangelo Awards - Sparkling Wine of the Year
2022 National Wine Challenge - Sparkling Wine of the Year and Grand Cru
2021 Veritas Awards - Double Gold

Our most prestigious and exclusive Cap Classique, the Cuvée Clive represents the very pinnacle of our craft and bears testimony to our reputation as a specialist premium sparkling wine producer. It is the ultimate expression of our dedication to creating Méthode Champenoise style wines of distinction, complexity and world class excellence. This extraordinary cuvée embodies the Graham Beck pursuit of the perfect bubble and is a celebrated culmination of meticulous planning and enduring passion.

**in the vineyard :** 40% of the blend originated from an exceptional block of Chardonnay in Napier, close to the Cape South Coast with the remaining 20% of Chardonnay sourced from a single block on our Robertson Estate. The Pinot Noir comes from Durbanville, growing in Table Mountain sandstone.

**about the harvest:** The Robertson Chardonnay was meticulously hand selected and hand-picked in the cool early hours of the morning in the third week of January, while the Pinot Noir was picked on 12 January and the Napier Chardonnay on 1 February.

**in the cellar :** The individual portions were received in our custom-designed state-of-the-art Cap Calssique cellar in the early hours of the morning and gently whole-bunched pressed, with only the cuvée fraction (first 400L per ton) used for this Cap Classique. The individual Chardonnay portions underwent their primary fermentation in neutral pièce champenoise barrels, while the Pinot Noir was fermented in stainless steel tanks. The 3 components were blended together after 3 months of primary lees contact and then bottled for secondary fermentation, after which it was aged for 50 months.

# House of Graham Beck

Robertson
023 626 1214
www.grahambeck.com