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Graham Beck Pinot Noir Rosé 2017

This bubbly has a beautiful salmon pink hue. Noticeable ripe blueberries and a subtle spiciness from the Pinot Noir with creamy complexity from the Chardonnay. An explosion of raspberry fruit and slight honeysuckle flavours on the palate, with a persistent yet delicate mousse.



variety : Pinot Noir | 89% Pinot Noir, 11% Chardonnay
winery : House of Graham Beck
winemaker : Pieter Ferreira, Pierre de Klerk
wine of origin : Western Cape
analysis : **alc :** 11.87 % vol **rs :** 6.1 g/l **pH :** 3.09 **ta :** 6.5 g/l
type : Cap_Classique **style :** Dry **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2022 Tim Atkin SA Special Report - 93 Points
2022 Michelangelo Awards - Double Gold
2021 Amorim Cap Classique Challenge - Best Rosé

A pioneering first for South Africa, whereby both varietals, Pinot Noir and Chardonnay, were whole bunch pressed together - this awardwinning Cap Classique proves its pedigree time and again both in local and international wine competitions. The Pinot Noir lends a berry-laden ripeness and subtle spiciness while the Chardonnay contributes creamy complexity. The delightful salmon-pink hue of the Vintage Rosé perfectly complements the sumptuous strawberry notes and rich creamy complexity on the palate.

in the vineyard : The Pinot Noir grapes for this Cap Classique were selected from four very unique vineyards in Elgin, Durbanville, Stellenbosch and Robertson for the diversity, complexity and depth of flavors we need for our vintage rosé. The Chardonnay grapes originates from our estate in Robertson, where the vines grow in limestone-rich soils. All grapes were hand-picked in the early mornings and transported to our cellar, where the Pinot Noir and Chardonnay were gently whole bunch pressed together.

about the harvest: Grapes were hand-picked.

in the cellar : A unique first for South Africa in that the Pinot Noir and Chardonnay were pressed together in the same press. Fractional recovery from the whole bunches ensured that only the best quality juice went into fermentation. After fermentation the wine was lightly fined and bottled for the secondary fermentation, after which the wine underwent four years of lees contact time before disgorging.

House of Graham Beck

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GRAHAM BECK
MÉTHODE CAP CLASSIQUE