wine.co.za
easiest way to buy wine

Graham Beck Cuvée Clive 2018

Delicate white blossoms, sun-kissed lemons, and luscious white peach mingle with hints of toasted almonds, ginger, and freshly baked shortbread. Zesty citrus, succulent pears, and crisp green apple harmonise on the palate, accompanied by subtle oak accents. The vibrant, tart acidity and very soft, creamy mousse create millions of minuscule bubbles that leads to a chalky yet succulent finish. A testament to meticulous craftsmanship and unwavering commitment, enjoy now or cellar for further allure.

Seafood.



variety : Chardonnay | 95% Chardonnay, 5% Pinot Noir
winery : House of Graham Beck
winemaker : Pieter Ferreira, Pierre de Klerk
wine of origin : Robertson
analysis : **alc :** 12.23 % vol **rs :** 5.2 g/l **pH :** 3.04 **ta :** 8.3 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Platter's Wine Guide - 4.5 Stars
2024 Tim Atkin SA Special Report - Sparkling Wine of the Year
2024 The Global Sparkling Masters - Gold
2024 IWSC - Silver
2024 Decanter Awards - Silver
2024 National Wine Challenge - Double Platinum
2023 Tim Atkin SA Special Report - Sparkling Wine of the Year
2023 IWSC - Silver

The Graham Beck Cuvée Clive represents the very apex of our artistic inspiration and creative endeavours in the pursuit of the perfect bubble. This extraordinary bubbly showcases the deftness of our craft, the depth of our passion and the commitment we have towards continuously raising the bar in terms of outstanding quality. Elegance, finesse and complexity are hallmarks of a truly distinguished prestige cuvée – Cuvée Clive is all this and much more. A blend of Chardonnay and Pinot Noir, this Brut is produced only in exceptional vintages and in extremely limited quantities.

in the vineyard : Our bubbly maestros have selected three exceptional Chardonnay parcels within our Robertson estate. Here, the limestone-rich and calcareous soils are beautifully intermingled with clay subsoils. This unique terroir imparts a distinct character to the Chardonnay, adding a sought-after minerality and freshness. For the 5% Pinot Noir used in this blend, we journeyed to Napier, where the vines thrive on hilly slopes comprised of decomposed granite. This sublime combination of location and grape variety contributes an irresistible allure to our flagship cuvée.

about the harvest: 2018 presented viticultural challenges due to the severe drought gripping the Western Cape. However, our decision in 2016 to become a specialist Cap Classique producer led to a newfound understanding and vineyard management approach. As a result, we harvested a healthy and beautifully balanced crop with exceptional aromatic profiles. All the grapes were meticulously hand-picked and selected for gentle whole-bunch pressing. The three distinct Chardonnay blocks were harvested separately in the cool early hours on 22, 24 and 25 January, while the Pinot Noir was harvested on 8 February.

in the cellar : Upon arrival at the cellar, each parcel was gently whole-bunch pressed, extracting only the first 400L/ton – known as the cuvée fraction – for the purpose of this blend. Two of the Chardonnay portions underwent barrel fermentation in a combination of old Piece Champenoise (205L) barrels and foudres (2000L), constituting 70% of the final blend. The third portion is fermented in stainless steel tanks. The Pinot Noir is entirely fermented in stainless steel. After ageing on the

primary lees in their respective vessels for 5 months, the components were blended and bottled on 11 June 2018 for secondary fermentation in the bottle. The wine matured on the lees for 5 years before disgorgement.

House of Graham Beck

Robertson

023 626 1214

www.grahambeck.com