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Graham Beck Artisan Collection Yang 2016

Yang delights with a hue of sun-kissed apricot and rich, ripe citrus aromas, while the palate boasts a vibrant entry, nuances of orange and lemon peel and superb length. The intensity is perfectly balanced by a silky elegance and finesse.



variety : Chardonnay | Chardonnay 60%, Pinot Noir 40%
winery : House of Graham Beck
winemaker : Pieter Ferreira, Pierre de Klerk
wine of origin : Western Cape
analysis : **alc :** 12.5 % vol **rs :** 2.4 g/l **pH :** 3.18 **ta :** 7.1 g/l
type : Cap_Classique **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

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ageing : This Cap Classique can be cellared for up to 6 years.

Graham Beck Yang 2016 forms part of the exclusive Artisan Collection range – an advanced tier and the creative playground for Graham Beck's skilled team of Cap Classique craftsmen. Within this exceptional milieu they can unveil the artistic ingenuity of artisanal, terroir-driven winemaking, affording them a unique opportunity to create something rare and memorable from a specific vintage.

Yin & Yang captures the spirit of Graham Beck's meticulous attention to detail and dedication to this specialised craft. This dynamic duo epitomises the remarkable spirit of innovation and inspiration which guides this extraordinary pursuit of the perfect bubble.

Yang (a blend of 60% Chardonnay and 40% Pinot Noir) and its counterpart Yin (a blend of 60% Pinot Noir and 40% Chardonnay) celebrate life's compelling and captivating contrasts – proving that opposites can co-exist and complement each other perfectly. Both blends highlight these two cultivars' unique and subtle interplay, and the magic they bring to the sum of the parts.

about the harvest: The different portions were hand-picked separately, delicately whole bunch pressed individually. Only the cuvée fraction (first 400L per ton) was used for this blend.

Durbanville Pinot Noir: picked 12 January @ 19.8°B ; fermented in stainless steel
Robertson Chardonnay: 20 January @ 19.4°B ; fermented in stainless steel
Stellenbosch Chardonnay: 2 February @ 19.8°B ; fermented in old piece Champenoise barrels

in the cellar : After primary fermentation the individual components were left to age on their gross lees for 4 months before blending and bottling. Tirage bottling was done on 27 July 2016 and the wine was disgorged on 20 August 2021 – therefore aged on the lees and in the bottle for a total period of five years.

House of Graham Beck

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