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Graham Beck Ultra Brut 2018

Ultra Brut is the quintessence of the Graham Beck style. With a viridescent hue, this Cap Classique opens up with a lively bouquet of lemon zest and brioche notes. The rich, complex palate is perfectly balanced by fresh acidity and an exceptionally refined mousse – a benchmark of the 2017 vintage.

Ultra Brut is an exhilarating and rewarding food wine, pairing effortlessly with fresh oystersor langoustines.



variety : Chardonnay | 65% Chardonnay, 35% Pinot Noir
winery : House of Graham Beck
winemaker : Pieter Ferreira, Pierre de Klerk
wine of origin : Western Cape
analysis : **alc :** 12.27 % vol **rs :** 4.7 g/l **pH :** 3.02 **ta :** 8.3 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Mineral **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Decanter Awards - Silver
2025 Veritas Awards - Double Gold
2025 IWSC - Silver
2025 Global Sparkling Masters - Gold
2025 National Wine Challenge - Double Platinum

ageing : Endowed with a deliciously creamy texture and a rewarding finish, this ultra-dry sparkling wine is ideal to drink now or in the next 5 or 8 years.

This ultra-dry Cap Classique was crafted without the use of additional sugar in the dosage - the absence thereof allows the exceptional intrinsic qualities of the wine and its terroir to shine through more clearly. Ultra Brut is pure and honest – a true testimony of extraordinary fundamental excellence.

The Graham Beck Cap Classique craftsmen always maintain that making a sparkling wine with no sugar is like walking a tightrope, there are no room for errors. This unique style of wine can only be crafted in exceptional vintages and from only the highest quality cuvée juice that can sustain extended time on the lees (five to six years).

It joins the ranks of very few zero dosage sparkling wines, a category gaining in popularity amongst chefs, sommeliers, fashionistas, food enthusiasts and the health conscious.

in the vineyard : The fruit for this Cap Classique was hand selected and hand harvested from Chardonnay and Pinot Noir Vineyard blocks grown on three unique and vastly differing terroirs in the Western Cape, 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 Chardonnay was hand-selected and hand-picked at 19.0 to 20.0 Brix during the third week of January.

Grapes were picked into lug boxes and then transferred to fruit bins for transport to the cellar, where the whole bunches were tipped into the presses and underwent a gentle and slow pressing cycle to extract the juice as softly as possible.

in the cellar : Only the highest quality cuvée juice is selected for this wine. The juice settled for two days before it was moved for fermentation in stainless steel tanks at a regulated 15℃, with a portion of the base wine fermented in older barrels to ensure a creamy texture on the palate. Secondary fermentation commenced in the bottle

during the start of June 2018 and was disgorged in February 2025, it was left on the lees for 62 months.

House of Graham Beck

Robertson

023 626 1214

www.grahambeck.com