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Graham Beck Pinot Noir Rosé 2019

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.

Triple cream (Brie-style) cheese, soft cheese, seafood, tuna.



variety : Pinot Noir | 87% Pinot Noir, 13% Chardonnay
winery : House of Graham Beck
winemaker : Pieter Ferreira, Pierre de Klerk
wine of origin : Western Cape
analysis : **alc :** 12.21 % vol **rs :** 5.5 g/l **pH :** 3.17 **ta :** 6.8 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

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

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 3 unique vineyards in Stellenbosch, Robertson and Napier for diversity, complexity and depth of flavors. The Chardonnay grapes originates from our estate in Robertson. 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 : An innovative co-pressing of Chardonnay and Pinot Noir. 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 five to six years of lees contact time before disgorging.

House of Graham Beck

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GRAHAM BECK
MÉTHODE CAP CLASSIQUE