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Graham Beck Artisan Collection Pinot Meunier 2022

This is a Blanc de Noirs (white wine from black grapes), with an ever so slight, subtle hue of light pink resulting from the black grapes. Elegant, fresh nuances of white peach, red apple, young berries and spice rises from the glass, with undertones of floral notes developing as the wine opens up.

The palate is vibrant and fresh, yet creamy and textural thanks to the fermentation under cork. Flavours of ripe red apple, grapefruit and almonds adds to the complexity of the palate, while the vibrant acidity gives the wine great length and leads to a lingering, succulent finish.



variety : 0 | 100% Pinot Meunier
winery : House of Graham Beck
winemaker : Pierre de Klerk
wine of origin : Western Cape
analysis : **alc :** 12.19 % vol **rs :** 4.5 g/l **pH :** 3.11 **ta :** 6.1 g/l
type : Cap_Classique **style :** Off Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

2025 Michelangelo Awards - Double Gold
2025 Amorim Cap Classique Challenge - Gold
2025 IWSC - Silver
2025 Investec Trophy Wine Show - Gold
2025 National Wine Challenge - Double Platinum
2025 Platter's Wine Guide - 5 Stars

A groundbreaking masterpiece from the Artisan Collection, our artistic playground. This small-lot creation is South Africa's first 100% Pinot Meunier fermented under cork. This innovative approach showcases our commitment to pushing the boundaries of Cap Classique production.

in the vineyard : 70% Robertson fruit grown on limestone soils, 30% Elgin fruit grown on weathered shale soils.

about the harvest: The two different portions were hand-picked. The Robertson portion of the grapes were harvested on 18 January 2022, with the Elgin portion harvested on 10 February.

in the cellar : The two different portions were pressed separately, with only the cuvee fraction of each portion considered for exclusive release. The clarified juice was split into an array of fermentation vessels of differing materials for primary fermentation, where the wines remained for 5 months.

The final blend consists of: 25% terracotta amphoras, 25% ceramic pots, 25% neutral French oak barrels, 25% stainless steel tanks.

The wine was bottled on 21 June 2022 for the second fermentation which was done under cork instead of the more conventional crown cap closures. After two years of lees maturation in the bottle, this unique Cap Classique was disgorged by hand on 13 June 2024, using a vintage hand-operated agrafe application machine from 1938.

House of Graham Beck

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