

Graham Beck Cuvée Clive 2019

In the glass the Graham Beck Cuvée Clive 2019 looks youthful and exuberant, with a brilliant, bright and almost luminescent yellow hue and a slight tinge of green on the meniscus in the glass. A constant string of tiny bubbles rise to the surface, forming a gentle yet persistent mouse. On the nose aromas of white peach, fresh pears, granny smith apples and lemon zest abound, with undertones of roasted nuts, brioche and hints of spice developing as the wine opens up in the glass. The palate is crisp and vibrant, with distinct flavours of grapefruit, lemon, peach and apple amalgamating on the mid-palate, while pin-prick sized bubbles gently roll over the tongue and the fresh acidity leads to mouth-watering, juicy finish which lingers long after each sip.

Seafood.

variety : Chardonnay | 81% Chardonnay, 19% Pinot Noir

winery : House of Graham Beck

winemaker : Pieter Ferreira, Pierre de Klerk

wine of origin : Robertson

analysis : alc : 12.49 % vol rs : 5.4 g/l pH : 3.09 ta : 8.7 g/l

type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity **vegetarian**

pack : Bottle **size :** 750ml **closure :** Cork

2026 The Drinks Business The Spring Tasting - Gold

2025 Veritas Awards - Double Gold

2025 Tim Atkin SA Special Report - Sparkling Wine of the Year

2025 IWSC - Gold

2025 National Wine Challenge - Cap Classique Wine of the Year

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 : The grapes for this prestige cuvee Cap Classique were selected from 3 special parcels on our property in Robertson, all grown on limestone rich soils, and a single block of Pinot Noir from Durbanville, planted on table mountain sandstone. The clonal selection for the Chardonnay consisted of CY277 and CY548, while the Pinot Noir is PN777.

about the harvest: All grapes were hand-picked and whole-bunch pressed separately, with only the cuvee fraction of the juice (first 400L/ton extracted) utilised for the blend. The Chardonnay's were harvested on 12 and 15 January 2019, while the Pinot Noir was picked on 5 February 2019.

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.

50% of the blend (only Chardonnay portions) underwent the primary fermentation in neutral French oak barrels and Austrian foudres, while the rest of the wine was fermented in stainless steel tanks. After 4 months of ageing on the primary lees in the fermentation vessels, the components were blended together, stabilised and bottled on 28 May 2019. The wine rested on the lees in the bottle for 5 years and 7 months before the first disgorging and release.



House of Graham Beck

Robertson

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