

## Graham Beck Blanc de Blancs 2019

Graham Beck Blanc de Blancs 2019 has a luminous greenish yellow colour with persistent, pin-prick small bubbles, forming a beautiful mousse on the surface of the wine. Abundant aromas of fresh citrus, green apples, pear and white flowers exude from the glass. The palate delights with delicately balanced fresh citrus, spice, roasted almonds and brioche, while the yeasty complexity and layers of textures broadens the palate and leads to a long, succulent finish.

**variety :** Chardonnay | 100% Chardonnay

**winery :** House of Graham Beck

**winemaker :** Pieter Ferreira, Pierre de Klerk

**wine of origin :** Robertson

**analysis :** alc : 12.37 % vol    rs : 5.6 g/l    pH : 3.09    ta : 7.1 g/l

**type :** Cap\_Classique    **style :** Dry    **body :** Medium    **taste :** Fruity    **wooded**

**vegetarian**

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

2025 Veritas Awards - Double Gold

2025 Michelangelo Awards - Double Gold

2025 Amorim Cap Classique Challenge - Trophy for Best Blanc de Blancs

2025 IWSC - Gold

2025 National Wine Challenge - Double Platinum

2025 Platter's Wine Guide - 4.5 Stars

2024 Veritas Awards - Gold

The Blanc de Blancs remains one of our stalwart favourites, a darling among our legion of bubbly fans and testimony to the outstanding Méthode Cap Classique terroir characteristics of our Robertson estate. Only the highest quality juice (tête de cuvée) was selected for fermentation.

**in the vineyard :** The grapes for this exceptional Cap Classique were specially selected from our oldest and very best quality vineyard blocks on our estate in Robertson. The soils in which these vineyards grow have a rich natural limestone content with high concentrations of calcareous deposits. These fruit parcels represent a selection of 5 different Chardonnay clones, each contributing a unique aroma and flavour compound, resulting in the extraordinary complexity and minerality of the base wines.

**about the harvest:** The grapes were hand-harvested during the early morning hours from 12-15 January 2019, then transferred to fruit bins and transported immediately to our cellar. Here the whole bunches were tipped into the presses where they underwent a gentle, whole-bunch pressing cycle to ensure the juice was extracted as slowly and softly as possible.

**in the cellar :** Whole bunch pressing ensures fractional recovery. The juice was separated into two quality fractions, of which only the premium quality juice (cuvée fraction) was used for our Blanc de Blancs. 50% of the base wine was fermented in old Piece Champenoise (205L) and 500L French oak barrels, as well as 2000L foudres. The use of old or "neutral" oak contributes very little in terms of aromas but imparts complexity and richness on the palate. After 5 months of ageing in the barrels on the primary lees, the wine was racked out and blended with the selected stainless steel-fermented portions. It was then stabilised and clarified after which it was bottled for the secondary fermentation and maturation in bottle. The wine rested on the lees in the bottle for 60 months before degorgement.



# House of Graham Beck

Robertson

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