

Graham Beck Blanc de Blancs 2020

A vibrant and brilliant golden hue with youthful tinges of green, typical of youthful Chardonnay. Thousands of pin prick small bubbles form an exuberant perlage and a soft mousse on the surface. As the bubbles burst gently, they amplify aromas of fresh lemon, grapefruit, white peach and pear. As the wine rests in the glass, secondary aromas of spice, brioche and roasted almonds develop, deepening the sense of complexity. The palate starts off elegantly with soft citrus and apricot notes, flowing to the mid-palate with concentrated flavours of ripe granny smith apple, citrus and fleshy peach. Layers of creamy texture is balanced by a succulent acidity and the finish is long and lingering. A complex, rich yet vibrant and perfectly balanced Cap Classique that will truly indulge the senses.

variety : Chardonnay | 100% Chardonnay

winery : House of Graham Beck

winemaker : Pieter Ferreira, Pierre de Klerk

wine of origin : Robertson

analysis : alc : 12 % vol rs : 5.0 g/l pH : 3.19 ta : 9.1 g/l

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

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

2026 Decanter Awards - Silver

The Blanc de Blancs remains one of our all-time favourites, a darling amongst our legion of bubbly fans and testimony to the outstanding 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 3-9 January 2020, 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, wholebunch 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. 46% 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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