

Graham Beck English Sparkling 2018

Brilliant and expressive, the wine shows a medium straw hue with flourishings of bright green and a fine, persistent mousse. Delicate, pin-prick bubbles rise steadily, forming a lively and elegant crown. The nose reveals layered aromas of white grapefruit, yellow pear, Golden Delicious apple and white peach, gradually unfolding into subtle notes of toasted brioche, roasted almonds, red apple skin and nutmeg. On the palate, the wine is vibrant and linear, yet finely textured, offering flavours of ripe nectarine, lemon curd and pear. A creamy mid-palate adds depth, while a crystalline line of acidity, oyster shell nuance and chalky mineral structure carry the wine through to a long, refined and mouth-watering finish.

variety : Chardonnay | 52% Chardonnay, 37% Pinot Noir, 11% Pinot Meunier

winery : House of Graham Beck

winemaker : Pierre de Klerk

wine of origin :

analysis : alc : 12.5 % vol rs : 2.4 g/l pH : 3.25 ta : 7.4 g/l

type : Sparkling **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

From South Africa's leading Cap Classique House comes a new chapter in its pursuit of the perfect bubble. The 2018 vintage represents the first sparkling wine crafted by Graham Beck outside of South Africa, applying the House's traditional-method expertise to fruit sourced from England's celebrated chalk soils of Hampshire and West Sussex. In doing so, it establishes the House as the first South African Cap Classique producer to debut an English sparkling wine under its own label. Produced in limited quantities from Chardonnay, Pinot Noir and Pinot Meunier, it reflects the same dedication to excellence that has defined Graham Beck for decades - expressed through a new terroir.

in the vineyard : Fruit was sourced from vineyard parcels across Hampshire and West Sussex, two regions at the forefront of England's sparkling wine production. These vineyards lie along the chalk slopes of the South Downs, where well-drained soils and a cool maritime climate provide ideal conditions for growing Chardonnay, Pinot Noir and Pinot Meunier. Carefully selected parcels of these three varieties form the foundation of this wine, contributing to a blend shaped by both the character of southern England and the House's traditional-method approach.

in the cellar : The wine is produced using the traditional method, with Chardonnay, Pinot Noir and Pinot Meunier pressed separately and elevated as individual base wines before blending. This approach allows each parcel to be assessed on its own merits before the final assemblage. A small proportion of the base wine underwent fermentation in neutral French oak barrels, adding subtle texture and structure. Following blending, the wine is bottled for secondary fermentation and maturation on the lees - contributing to the finesse and complexity characteristic of the House's sparkling wines.



House of Graham Beck

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