

## Graham Beck Brut NV

Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.

Enjoy well-chilled with caviar, oysters, shellfish, carpaccio, chicken and even a nutty dessert or ice-cream - or on its own any time!

**variety :** Chardonnay | 51% Chardonnay, 49% Pinot Noir

**winery :** House of Graham Beck

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

**wine of origin :** Western Cape

**analysis :** alc : 12.0 % vol rs : 6.7 g/l pH : 3.28 ta : 6.0 g/l

**type :** Cap Classique **style :** Dry

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

2025 Amorim Cap Classique Challenge - Gold  
2024 National Wine Challenge - Double Silver  
2023 Tim Atkin SA Special Report - 90 Points  
2022 Tim Atkin SA Special Report - 90 Points  
2020 Tim Atkin SA Special Report - 94 Points

From Madiba magic to Obama mania, Graham Beck Brut has been the bubbly to beat! It was the celebratory drink of choice both at Nelson Mandela's inauguration and Barack Obama's presidential win.

**in the vineyard :** A selection of Pinot Noir and Chardonnay sourced from Robertson, Stellenbosch and hand selected parcels from the Western Cape.

**about the harvest:** Both varietals are handpicked; Chardonnay at 18-19.5°B for fruit and elegance. Pinot Noir at 18.5-20°B for complexity and length of flavour.

**in the cellar :**

CELLAR: Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT: Whole bunch pressing ensures fractional recovery. After settling of juice the two varietals are fermented separately. They are then cross blended along with reserve wine if necessary, bottled and left for 15 to 18 months yeast contact time before disgorgement.



## House of Graham Beck

Robertson

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[www.grahambeck.com](http://www.grahambeck.com)

