



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

BRUT ROSÉ



This Rosé Cap Classique combines freshness, finesse and complexity. A lengthy lees ageing contributes subtle yeasty notes, balanced by vibrant fruit character. A fine, persistent mousse carries delicate aromas of fresh raspberries, strawberries and cherries, while the palate remains crisp and lively. Versatile and approachable, yet layered and refined, this Brut Rosé is equally suited to celebrations, food pairings or everyday enjoyment.

VARIETY: 50% Pinot Noir / 48% Chardonnay / 2% Pinot Meunier

VINTAGE: Non Vintage (2024)

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

A multi-regional, multi-clonal selection of carefully chosen, hand-picked Chardonnay, Pinot Noir and Pinot Meunier parcels from across the Western Cape including from our very own estate, combining distinct terroir influences to create an alluring and succulent Brut Rosé NV.

HARVEST DETAILS:

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. Pinot Meunier at 19.5-20°B for roundness and black fruit concentration.

CELLAR:

Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT:

Whole bunch pressing of the three varietals ensured that only the quality juice went into fermentation. The three varietals were then fermented separately. The unique silver-pink hue is obtained from an enzymatic reaction during the transport of the Pinot Noir fruit to the cellar. This lends sufficient time for the gentle colour extraction of this Rosé NV. After fermentation, the portions are blended and then lightly fined and bottled for the second fermentation. A long lees time of 15 to 18 months resulted in subtle yeasty characters, with a burst of berry and cherry flavour.

TASTING NOTES:

Beautiful silver pink in colour, with tiny, consistent bubbles creating a fine collar on the surface. The nose shows concentrated aromas of red apple, cherry, cranberry and hints of pomegranate and grapefruit. On the palate the wine is elegant and soft, with plenty of red berry fruit flavours and a delightful prickle of the small bubbles. Fresh, fruit-forward and long lasting.

ANALYSIS:

Residual sugar:	7.8 g/l
Alcohol:	12%
Total Acid:	7.7 g/l
pH:	3.09

Non Vintage (2024)

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