



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

30TH CELEBRATORY MAGNUM



During our 30 years in pursuit of the perfect bubble, our unwavering vision has been to continuously elevate our Méthode Cap Classique craft with pride and passion resonating in everything we do. Cellar Master Pieter Ferreira has been at the help of the Graham Beck production team since the start and has been instrumental in establishing the brand's reputation for quality and innovation. This commemorative Magnum bottle is both a tribute to the passionate pursuit of the perfect bubble and a joyous toast to a future brimming with opportunities to celebrate what matters.

VARIETY: 75% Chardonnay / 25% Pinot Noir

VINTAGE: 2015

AREA OF ORIGIN: Western Cape, South Africa

VINEYARD:

50% of the blend comes from a single block of Chardonnay on our estate in Robertson, 25% from Darling Chardonnay and 25% from Elgin Pinot Noir.

HARVEST DETAILS:

Grapes were hand-harvested in the early mornings during the second and third weeks of January 2015.

CELLAR TREATMENT:

The individual parcels of grapes were gently whole-bunch pressed and only the cuvée fractions (first 400L per ton) were used for this blend. 50% of the wine was barrel fermented in neutral French Piece Champenoise oak barrels and matured on the gross lees for 4 months before it was blended with the rest of the base wines, which were fermented in stainless steel tanks. The wine was bottled in July 2015 and kept on the lees for 5 years.

TASTING NOTES:

A unique blend of Chardonnay and Pinot Noir, this milestone Cap Classique is characterised by purity, complexity and longevity. It is an elegant and timeless expression of the best selections of the finest terroirs and includes the cellar's perpetual reserve wine which was meticulously initiated three decades ago, that is used for the liqueur d'expedition (dosage). This reassured foundation block builds consistency and balance, tying the house style together.

ANALYSIS:

Residual Sugar:	3.1 g/l
Alcohol:	12.06 % vol
Total Acid:	7.1 g/l
pH:	3.30

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