



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

EXTENDED LEES AGEING 2009



The Extended Lees Ageing Cap Classique forms part of the creative and niche tier within the Graham Beck Range – the Artisan Collection. This innovative and exciting range is the creative playground of Graham Beck’s Cap Classique craftsmen, presenting them with a blank canvas to reveal their artistic ingenuity to elevate and innovate and to produce something magnificently memorable from a specific vintage.

The Extended Lees Ageing underwent a very lengthy maturation in the coolest parts of the cellar prior to disgorgement and is a richly nuanced and niched Cap Classique which delights with all the heady freshness of a recently disgorged wine and the exceptional complexity of an older vintage.

This extraordinary Cap Classique expresses remarkable boldness, complexity, and greatness and offers an utterly unique and all-encompassing experience. With its beautiful aromatic potential and astonishing brilliance, it has undoubtedly achieved all the fundamental prerequisites of extended lees ageing - perfected by time.

VARIETY: Chardonnay 80% / Pinot Noir 20%

VINTAGE: 2009

AREA OF ORIGIN: Western Cape, South Africa

VINEYARD:

To craft this unique Cap Classique, Chardonnay grapes were hand-selected from the newly planted clone 548 and 277 C found in the rich limestone vineyards of Robertson. These clones offer 8 tons/ha during harvest. The Chardonnay was complemented by specially selected Pinot Noir clone PN3 which has been planted on Table Mountain Sandstone in Firgrove and produces 7 tons/ha.

HARVEST DETAILS & VINIFICATION:

Both varieties are hand-picked. Chardonnay is harvested at 19.5°B to enhance the fruit-forward flavours and refined elegance of the variety. Pinot Noir is harvested 20°B in order to maximise the complexity and length of flavour.

CELLAR:

Produced in the Graham Beck Cap Classique cellar in Robertson, South Africa.

CELLAR TREATMENT:

In the cellar, both the hand-harvested Chardonnay and Pinot Noir grapes are whole bunch pressed separately. Only the highest quality juice (tête de cuvée) was settled overnight and then fermented in stainless steel at 16°C, with a small portion of Chardonnay fermented in specific Piece Champenoise (205 L) oak barrels. After fermentation, the best portions were selected to show the minerality, elegance and finesse. It was then bottled for the secondary bottle fermentation and left on the lees in the coolest part of the cellar for 134 months prior to disgorgement.

TASTING NOTES:

The Extended Lees Ageing shows outstanding development and is bright and deep gold in colour. Abundant aromas of ripe citrus, lemon curd, peach, golden delicious apple and toasted almond nuttiness unfold in the glass, while the generous palate delivers an initial soft creamy entry of liquorice, sweet spice and lovely yellow stone fruit, followed by indulgent layers of butterscotch and fresh brioche. The complex texture, vibrant acidity, superb tertiary aromas, and well-integrated notes of oak are harmoniously balanced and rounded off with a delicate mousse.

ANALYSIS:

Residual Sugar: 3.0 g/l
Alcohol: 12.15 % vol
Total Acid: 5.9 g/l
pH: 3.37

*Only 720 bottles produced and numbered by hand
Date of Bottling: July 2009
Date of Disgorgement: September 2020*

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