



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

ARTISAN COLLECTION YIN 2016



Yin forms part of the exclusive Artisan Collection range – an advanced tier and the creative playground for Graham Beck’s skilled team of Cap Classique craftsmen. Within this exceptional milieu they can unveil the artistic ingenuity of artisanal, terroir-driven winemaking, affording them a unique opportunity to create something rare and memorable from a specific vintage.

Yin & Yang captures the spirit of Graham Beck’s meticulous attention to detail and dedication to this specialised craft. This dynamic duo epitomises the remarkable spirit of innovation and inspiration which guides this extraordinary pursuit of the perfect bubble.

Yin (a blend of 60% Pinot Noir and 40% Chardonnay) and its counterpart Yang (a blend of 60% Chardonnay and 40% Pinot Noir) celebrate life’s compelling and captivating contrasts – proving that opposites can co-exist and complement each other perfectly. Both blends highlight these two cultivars’ unique and subtle interplay, and the magic they bring to the sum of the parts.

VARIETY: Pinot Noir 60% Chardonnay 40%

VINTAGE: 2016

AREA OF ORIGIN: Western Cape, South Africa

VINEYARD:

60% Pinot Noir - Durbanville - Planted 2010 - Clone 115, Table Mountain Sandstone soils

20% Chardonnay - Robertson - Planted 2004 - Clone 277, Limestone Soils

20% Chardonnay - Stellenbosch - Planted 2006 - Clone 95, Alluvial Soils - Barrel Fermented

HARVEST DETAILS & VINIFICATION:

The different portions were hand-picked separately, delicately whole bunch pressed individually. Only the cuvée fraction (first 400L per ton) was used for this blend.

Durbanville Pinot Noir - picked 12 January @ 19.8°B ; fermented in stainless steel

Robertson Chardonnay - 20 January @ 19.4°B ; fermented in stainless steel

Stellenbosch Chardonnay - 2 February @ 19.8°B ; fermented in old piece Champenoise barrels

CELLAR TREATMENT:

After primary fermentation the individual components were left to age on their gross lees for 4 months before blending and bottling. Tirage bottling was done on 27 July 2016 and the wine was disgorged on 20 August 2021 - therefore aged on the lees and in the bottle for a total period of five years.

TASTING NOTES:

With its delightful salmon pink hue and vibrant red berry and blackcurrant aromas, Yin shows outstanding intensity and complexity, with hints of warm, savoury allspice and great length on the palate.

ANALYSIS:

Residual Sugar: 2.5 g/l
Alcohol: 12.5 % vol
Total Acid: 7.1 g/l
pH: 3.18

DATE OF BOTTLING: 27-07-2016

DATE OF DISGORING: 20-08-2021

Only 2000 sets crafted

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GRAHAM BECK ESTATE, ROBERTSON WINE VALLEY, SOUTH AFRICA

Graham Beck Bubbly

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ARTISAN COLLECTION YANG 2016



Yang forms part of the exclusive Artisan Collection range – an advanced tier and the creative playground for Graham Beck’s skilled team of Cap Classique craftsmen. Within this exceptional milieu they can unveil the artistic ingenuity of artisanal, terroir-driven winemaking, affording them a unique opportunity to create something rare and memorable from a specific vintage.

Yin & Yang captures the spirit of Graham Beck’s meticulous attention to detail and dedication to this specialised craft. This dynamic duo epitomises the remarkable spirit of innovation and inspiration which guides this extraordinary pursuit of the perfect bubble.

Yang (a blend of 60% Chardonnay and 40% Pinot Noir) and its counterpart Yin (a blend of 60% Pinot Noir and 40% Chardonnay) celebrate life’s compelling and captivating contrasts – proving that opposites can co-exist and complement each other perfectly. Both blends highlight these two cultivars’ unique and subtle interplay, and the magic they bring to the sum of the parts.

VARIETY: Chardonnay 60% Pinot Noir 40%

VINTAGE: 2016

AREA OF ORIGIN: Western Cape, South Africa

VINEYARD:

30% Chardonnay - Robertson - Planted 2004 - Clone 277, Limestone Soils

30% Chardonnay - Stellenbosch - Planted 2006 - Clone 95, Alluvial Soils - Barrel Fermented

40% Pinot Noir - Durbanville - Planted 2010 - Clone 115, Table Mountain Sandstone soils

HARVEST DETAILS & VINIFICATION:

The different portions were hand-picked separately, delicately whole bunch pressed individually. Only the cuvée fraction (first 400L per ton) was used for this blend.

Durbanville Pinot Noir - picked 12 January @ 19.8°B ; fermented in stainless steel

Robertson Chardonnay - 20 January @ 19.4°B ; fermented in stainless steel

Stellenbosch Chardonnay - 2 February @ 19.8°B ; fermented in old piece Champenoise barrels

CELLAR TREATMENT:

After primary fermentation the individual components were left to age on their gross lees for 4 months before blending and bottling. Tirage bottling was done on 27 July 2016 and the wine was disgorged on 20 August 2021 - therefore aged on the lees and in the bottle for a total period of five years.

TASTING NOTES:

Yang delights with a hue of sun-kissed apricot and rich, ripe citrus aromas, while the palate boasts a vibrant entry, nuances of orange and lemon peel and superb length. The intensity is perfectly balanced by a silky elegance and finesse.

ANALYSIS:

Residual Sugar: 2.4 g/l

Alcohol: 12.5 % vol

Total Acid: 7.1 g/l

pH: 3.18

DATE OF BOTTLING: 27-07-2016

DATE OF DISGORING: 20-08-2021

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