



**GRAHAM BECK**  
MÉTHODE CAP CLASSIQUE

*Celebrate what Matters*

## EXTRA BRUT 157 2009



*Introducing the 2009 Extra Brut 157 - the latest addition to Graham Beck's Artisan Collection. This extraordinary Cap Classique is a testament to dedication and refinement, spending an impressive 13 years (157 months) maturing on the lees in the coolest corners of our cellar. A carefully crafted blend of handpicked Pinot Noir and Chardonnay fruit, this bone-dry vintage seamlessly combines the Robertson region's astute aromas and palate structure with the subtle nuances and vibrant acidity from coastal vineyards like Walker Bay and Darling. Limited to just 2200 bottles, this artisanal Cap Classique embodies the art of blending terroirs, creating a harmonious whole that transcends the sum of its parts.*

**VARIETY:** 51% Pinot Noir / 49% Chardonnay

**VINTAGE:** 2009

**AREA OF ORIGIN:** Western Cape, South Africa

### VINEYARD:

This is a multi-geographical blend, marrying the astute, concentrated aromas and palate structure from the Robertson region's fruit with the more subtle nuances and vibrant acidity from coastal regions such as Walker Bay and Darling. A true expression of the art of blending terroirs together to achieve a whole which is greater than the sum of its parts.

### HARVEST DETAILS & VINIFICATION:

Both varietals 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:

The Extra Brut 157 underwent an extended maturation of 157 months (13 years) on the secondary fermentation lees in the coolest parts of the cellar prior to the disgorgement. It is produced in exceptionally limited quantities and delights with the extraordinary freshness and vitality of a recently disgorged wine balanced with all the nuanced complexity and exceptional aromas of an older vintage.

### TASTING NOTES:

Deep golden colour, indicative of the dominant percentage of Pinot Noir in the blend. Prevalent notes of ripe red apple and confit lemon lead the aromatic profile, with hints of quince and lemon curd. Roasted almonds and warm spices unfolds layer upon layer in the glass. A soft yet generous entry on the palate is followed by a creamy texture and hints of liquorice, sweet spice and an indulgence of butterscotch and warm brioche.

Finely integrated, creamy mousse entice with millions of tiny persistent bubbles. A true reflection of the complexities of a Cap Classique perfected by time.

### ANALYSIS:

Residual Sugar:	4.0 g/l
Alcohol:	12.19 % vol
Total Acid:	7.0 g/l
pH:	3.17

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