



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

CUVÉE CLIVE 2015



Our most prestigious and exclusive Cap Classique, the Cuvée Clive represents the very pinnacle of our craft and bears testimony to our reputation as a specialist premium sparkling wine producer. It is the ultimate expression of our dedication to creating Méthode Champenoise style wines of distinction, complexity and world class excellence. This extraordinary cuvée embodies the Graham Beck pursuit of the perfect bubble and is a celebrated culmination of meticulous planning and enduring passion.

VARIETY: Chardonnay 100%

VINTAGE: 2015

AREA OF ORIGIN: Western Cape (Robertson and Darling)

VINEYARD:

84% of the blend originated from a single block of Chardonnay on our Robertson estate planted in 2002 to four different clones on pure limestone soils. They are clones 277, 548, 96 and CY5. The remaining 16% was sourced from an exceptional block in Darling - less than five kilometres from the Atlantic Ocean, lending bright and racy acidity to the blend.

HARVEST DETAILS:

The Chardonnay was meticulously hand selected and hand-picked in the cool early hours of the morning, during the last week of January 2015. The Robertson portion reached the cellar at 19.5B, while the Darling fruit came in at 18.7B. This ensured complete optimum ripeness.

CELLAR TREATMENT:

In our state-of-the-art custom designed Cap Classique cellar, the grapes were received in the early morning and whole bunch pressed, with only the cuvée fraction (first 400L per ton) being considered for this this superb Cap Classique. The juice was settled over a period of 24 hours and was then racked directly into neutral piece champenoise barrels (French Oak) for the primary fermentation and a short maturation of three months. Following this the two portions from Robertson and Darling were blended and bottled. After an extraordinary 60 months of lees ageing in the bottle the Cuvée Clive was disgorged.

TASTING NOTES:

The 2015 Cuvée Clive emerged as a seamless showcase of intensity and elegance that also displays the tertiary aromatics of extended lees aging. The result is a complex, rich and powerful, yet superbly refined Cap Classique which intrigues the senses from start to finish. Ripe citrus aromas and a touch of lime zest are supported by apricot, apple and toasted almond nuances. The piercing acidity, balanced by the intricate texture and delightfully small bubbles, makes for a taste experience which leaves the palate begging for more.

ANALYSIS:

Residual Sugar:	4.0 g/l
Alcohol:	12.86 %
Total Acid:	7.0 g/l
pH:	3.32

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