

CUVÉE CLIVE 2018



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 95%, Pinot Noir 5%

VINTAGE: 2018

AREA OF ORIGIN: Western Cape

VINEYARD:

Our bubbly maestros have selected three exceptional Chardonnay parcels within our Robertson estate. Here, the limestone-rich and calcareous soils are beautifully intermingled with clay subsoils. This unique terroir imparts a distinct character to the Chardonnay, adding a sought-after minerality and freshness. For the 5% Pinot Noir used in this blend, we journeyed to Napier, where the vines thrive on hilly slopes comprised of decomposed granite. This sublime combination of location and grape variety contributes an irresistible allure to our flagship cuvée.

HARVEST DETAILS:

2018 presented viticultural challenges due to the severe drought gripping the Western Cape. However, our decision in 2016 to become a specialist Cap Classique producer led to a newfound understanding and vineyard management approach. As a result, we harvested a healthy and beautifully balanced crop with exceptional aromatic profiles. All the grapes were meticulously hand-picked and selected for gentle whole-bunch pressing. The three distinct Chardonnay blocks were harvested separately in the cool early hours on the 22nd, 24th and 25th of January, while the Pinot Noir was harvested on the 8th of February.

CELLAR TREATMENT:

Upon arrival at the cellar, each parcel was gently whole-bunch pressed, extracting only the first 400L/ton - known as the cuvée fraction - for the purpose of this blend. Two of the Chardonnay portions underwent barrel fermentation in a combination of old Piece Champenoise (205L) barrels and Foudres (2000L), constituting 70% of the final blend. The third portion is fermented in stainless steel tanks. The Pinot Noir is entirely fermented in stainless steel. After ageing on the primary lees in their respective vessels for 5 months, the components were blended and bottled on 11th June 2018 for secondary fermentation in the bottle. The wine matured on the lees for 5 years before disgorgement.

TASTING NOTES:

Delicate white blossoms, sun-kissed lemons, and luscious white peach mingle with hints of toasted almonds, ginger, and freshly baked shortbread. Zesty citrus, succulent pears, and crisp green apple harmonise on the palate, accompanied by subtle oak accents. The vibrant, tart acidity and very soft, creamy mousse create millions of minuscule bubbles that leads to a chalky yet succulent finish. A testament to meticulous craftsmanship and unwavering commitment, enjoy now or cellar for further allure.

ANALYSIS:

Residual Sugar:	5.2 g/l
Alcohol:	12.23 %
Total Acid:	8.3 g/l
pH:	3.04