



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

BRUT



An iconic sparkling wine that has carved out a niche in the history books - affectionately dubbed the “President’s Choice”, the Brut was served at both Nelson Mandela’s inauguration and to celebrate Barack Obama’s presidential nomination. With its light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate, the Brut is intended to cleanse the palate, stimulate the taste buds and entice you to progress to the ‘next level’ in your tasting journey.

VARIETY: 56% Chardonnay / 44% Pinot Noir

VINTAGE: Non Vintage (2024)

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

A multi-regional, multi-clonal selection of carefully chosen, hand-picked Pinot Noir and Chardonnay parcels from across the Western Cape including from our very own estate, combining distinct terroir influences to create an alluring and succulent Brut NV.

HARVEST DETAILS:

Both varietals are handpicked; Chardonnay at 18-19.5°B for fruit and elegance. Pinot Noir at 18.5-20°B for complexity and length of flavour.

CELLAR:

Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT:

Whole bunch pressing ensures fractional recovery. After settling of juice the two varietals are fermented separately. They are then cross blended along with reserve wine if necessary, bottled and left for 15 to 18 months yeast contact time before disgorgement.

TASTING NOTES:

Light yeasty aromas, limey fresh fruit on the nose and rich creamy complexity on the palate. The exceptionally fine mousse contributes the freshness and finesse.

ANALYSIS:

Residual Sugar:	7.5 g/l
Alcohol:	12.5 %
Total Acid:	7.5 g/l
pH:	3.10

Non Vintage (2024)

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Graham Beck Bubbly



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