GRAHAM BECK
MÉTHODE CAP CLASSIQUE

BLISS DEMI SEC NON VINTAGE

As its name implies; this bubbly (from the French 'demi' or 'half' and 'sec' which means 'dry') is guaranteed to instill feelings of unadulterated bliss in all of those fortunate to taste this fabulous fizz.

A deeply satisfying experience from the first sublime sip to the last tantalizing tingle.

VARIETY: Chardonnay 51%, Pinot Noir 49%

VINTAGE: Non Vintage

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:
A selection of Pinot Noir and Chardonnay from our Robertson Estate vineyard, Stellenbosch and hand selected parcels from the Western Cape.

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 varieties are fermented separately. They are then cross blended along with reserve wine if neccessary, bottled and left for 15 to18 months yeast contact time before disgorgement.
Special selection of liquer d'expedition was added to produce this delectable demi-sec.

TASTING NOTES:
For those who do not like it dry, the Graham Beck Demi-Sec is a fine excuse for self-indulgence and frivolity. Light yeasty aromas, with hints of butterscotch, honey and praline; this delectable bubbly will stimulate your sweeter senses.

ANALYSIS:

Residual Sugar:	37.8 g/l (±0.5 g/l)
Alcohol:	11.5 % vol (± 0.2 % vol)
Total Acid:	5.8 g/l (± 0.25 g/l)
pH:	3.12 (± 0.05)

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