



BLISS DEMI SEC

VARIETY: Chardonnay 53%, Pinot Noir 47%

VINTAGE: Non Vintage

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD: A selection of Pinot Noir and Chardonnay from our vineyards in Robertson, Franschhoek and Stellenbosch.

HARVEST DETAILS:

Both varieties 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 the Méthode Cap Classique cellar, Robertson.

CELLAR TREATMENT:

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

Alcohol: 11.69 % vol (± 0.2 % vol)
Residual Sugar: 39.95 g/l (± 0.5 g/l)
pH: 3.19 (± 0.05)
Total Acid: 5.78 g/l (± 0.25 g/l)

(2010 Brut Bliss Demi Sec blend)