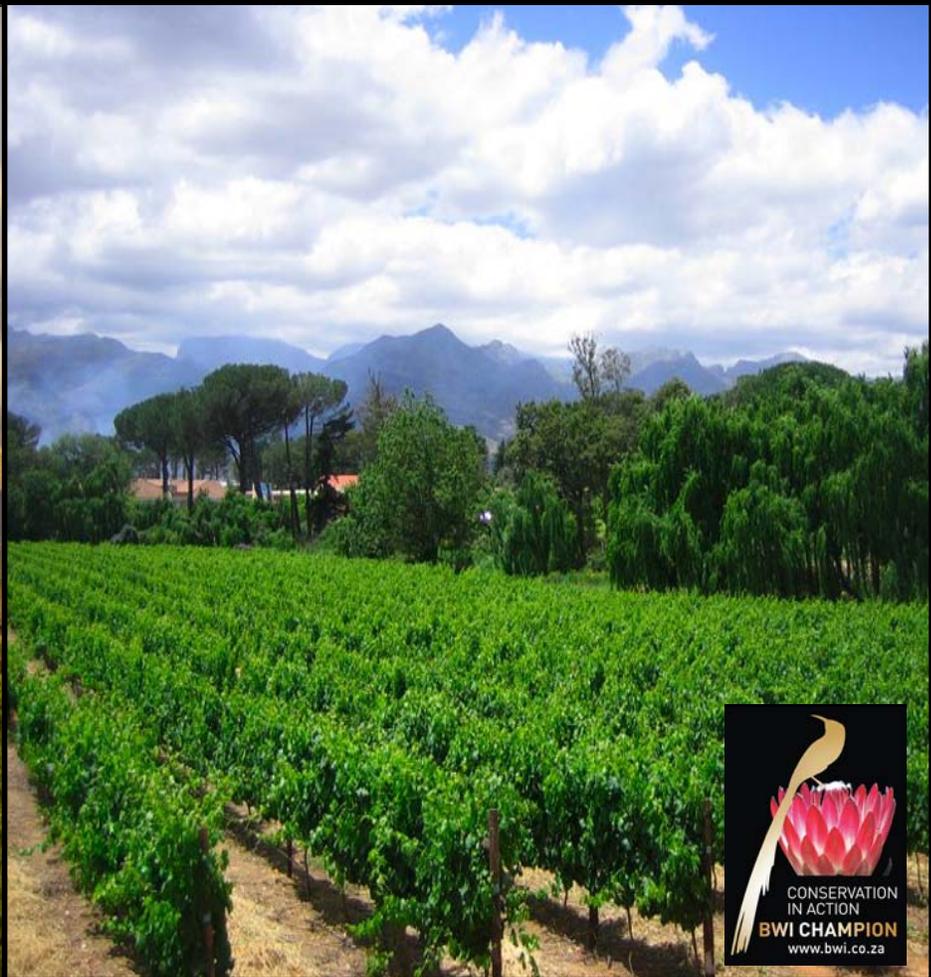


GRAHAM BECK
MÉTHODE CAP CLASSIQUE
★



CONSERVATION
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BWI CHAMPION
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GRAHAM BECK
MÉTHODE CAP CLASSIQUE
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Social responsibility

In all of the world's industries there is an ongoing moral, ethical and financial discussion on the benefits a company should provide to its employees. In global farm worker communities, there has always been marked disparity between needs and services; a lack of education, health care and housing are unfortunate but wide-spread characteristics of the laborers who bring food to our markets and tables.

It was the wish and policy of the late Mr. Beck that his employee should have opportunities for training and development to the maximum of their abilities; have access to affordable housing, health care and prevention/rehabilitation programs.

Accordingly, the Graham and Rhona Beck Development Trust (GRBDT) was constituted in 2007 with the express purpose of community upliftment, providing programs relating to: education, health care, skills development, and land and housing initiatives for the poor and needy.



A content and fulfilling family life is paramount at Graham Beck Wines, and the GRBDT provides \$180,000 (USD) in annual funding for on-site-day care and after school programs at the Robertson Estate. Currently there are 55 babies and toddlers in day care. The after-school center, with supervised study in literacy, fitness, nutrition and creative problem-solving skills for older students, available to all children of full and part-time employees, has 90 participants.

A Youth Program hosts and sponsors activities such as camps, workshops and sporting events and a scholarship plan grants funding for tuition, books, accommodation and travel for university-bound students.

In addition to social and educational opportunities for farm workers, Mr. Beck also believed they should have access to decent housing facilities: preferably owning their own houses. At a cost of \$1,702,800.00, two off-farm housing projects were recently completed in Macassar, City of Cape Town (16 houses) and Green Valley, Paarl (30 houses). 26 houses have been transferred to private ownership.

But Mr. Beck's concern was not only for his employees, but all of the farm workers in the region. One of the first initiatives funded by the Trust was the development of the Graham and Rhona Beck Skills Center in Robertson which opened in the summer of 2008. The Center offers a wide-ranging curriculum from basic life skills, mechanical and computer literacy to courses in advanced agricultural practices, leadership and animal husbandry. Funding for the Center is provided by several public and private organizations with GRBDT contributing \$68,000 annually.

In March of 2012, representatives from the GRBDT, the Langeberg Municipality - Department of Social Development and the Montrose Foundation founded the Langeberg Substance Abuse Action Group (LSAAG), whose purpose is to address drug abuse and the accompanying violence, crime, pregnancy. In addition to providing administrative support, the GRBDT contributes \$55,000 per year and now over 90 organizations in five towns participate in administrating prevention and rehabilitation programs, uplifting at-risk youth activities and aid to the homeless.

In addition to these key programs, the Trust regularly makes significant contributions to local secondary schools and Stellenbosch University, conservation groups, child and youth health programs, and the Breede River Hospice to name a few.

Graham Beck Wines is gratified to have received several awards and recognition for their community support and development, including accreditation from the Wine Ethical Initiative Trade Association, a South African association that seeks to improve the working conditions of employees in agriculture. However, meeting minimum industry standards is not the impetus for the continued social investment of Graham Beck Wines. Lynette Haai-Appolis, Community Development Manager at GRBDT explains, "We focus on direct empowerment; involving our people in substantial projects and programs that culminate in tangible results. It's our desire to make a difference in our world by conscientious and committed support of our employees and the communities in which we live."



GRAHAM BECK
MÉTHODE CAP CLASSIQUE
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Ecological responsibility

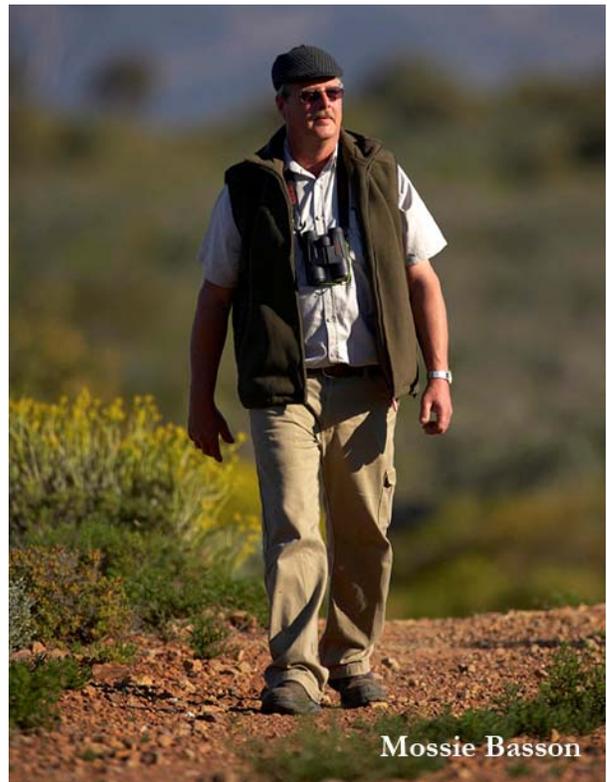
The Cape Floral Kingdom of South Africa, which hugs the coastline along the far southwestern tip of the African continent, is home to one of the greatest non-tropical concentrations of higher plant species in the world. There are approximately 8,500 different species of plants, a great percentage of which are found nowhere else on earth. It has been designated by Conservation International as one of 34 global “hotspots:” an extremely threatened area that has already lost at least 70 percent of its original natural vegetation and is in critical danger of further extinction of its native plants and animals.

South Africa is the world's eighth largest producer of wine with approximately 90 percent of wine production occurring within the Cape Floral Kingdom. With 80 percent of the land privately owned, there is great global concern for this region's threatened natural habitat, and that is why Graham Beck Wines regards the responsibility of sustainable agriculture as its highest priority.

Graham Beck Wines' farm in Robertson, The Madeba Farm, is located in the Succulent Karoo Belt, which is part of the Cape Floristic Region. Native plants, such as Robertson *karoo*, Breede shale *renosterveld*, Breede quartzite *fynbos* and Breede sand *fynbos* are just four families of sensitive and highly-threatened vegetation on the 4,658 acres that have been set aside for preservation.

Efforts at conservation, responsible and sustainable farming and environmental practices are not only embraced on all of Graham Beck Wines' properties, but extend far beyond their borders. By routinely sharing information and techniques which have proven successful on their property, Graham Beck has inspired and aided their neighbors. As of 2010, over 69,000 acres were under voluntary conservation efforts that are now coordinated by the Rooiberg-Breede River Conservancy, which was formed in 2009 to continue the vision begun by Graham Beck Wines.

In 2002, Mossie Basson was appointed Director of Conservation at the Nature Preserve at Graham Beck Wines. Prior to his appointment, Basson was employed for 27 years with the provincial government of South Africa in the Department of Conservation. However, he was eager to make a greater, more “hands on” contribution to conservation efforts. “What I was doing had become theoretical,” explains Basson. “I needed to feel that I was helping to make a tangible accomplishment in ecological and environmental restoration, as the loss of just one plant species can lead to a ten-to-thirty-fold loss of organisms that are dependent upon it.”



Mossie Basson

Basson and the team at Graham Beck Wines developed a philosophy, consisting of five questions, that guides them in their crucial mission and efforts:

- Is this the best environmental option?
- Can it be proven?
- How can it be economically implemented?
- How can we inspire our neighbors?
- How can we extend our efforts and involve our suppliers?

Basson has proven that restoration of a weakened *veld*—or prairie—does not require significant capital investment; by simply gathering and placing fallen and pruned limbs on the barren ground, he has created a mechanism by which the land can heal itself. Grains of soil blowing over the veld collect against natural barriers found in the area and this provides an opportunity for naturally occurring seedlings to take hold and root. With this simple effort, there has been a 34 percent increase in the native plants since 2002. A variety of indigenous animals has been successfully re-introduced into the area, such as Eland, Rhebuck and the stately Blue Crane.

While the Nature Preserve comprises almost 50 percent of the Robertson farm's 9,390 acres, Graham Beck Wines' efforts at conservation, restoration and sustainability are practiced on every square foot of property at the three farms under their stewardship.

The Robertson vineyards, overseen by vineyard manager Pieter Fouché, along with Derick Hamman who manages the Stellenbosch properties, are farmed with sensitivity and care for the entire ecosystem. "We would never use pesticides during the growing season," explains Fouché. "They cause catastrophic damage and, ultimately, create more problems than they solve."

By maintaining a healthy ecosystem, damaging insect pests are managed by a healthy bird population which, in turn, is balanced by the raptors who have made their home in the vineyards. The managers also found a friendlier way to deal with larger scavengers who threaten the crop, such as wild antelope and baboons. "After some experimentation, we've found that a tea made with common hot sauce and sprayed on the vines is all the discouragement that is needed for the antelopes." The baboons, which presumably have a taste for spicy cuisine, required an even simpler solution: "We send one of the kids out into the vineyard on his bicycle with a radio playing loudly. It works perfectly."

A state-of-the-art non-invasive weather monitoring system on the farm not only tracks current climate conditions, but predicts trends in the next five days, so the team is able to keep a watchful eye for common diseases, such as mildew, and treat outbreaks locally rather than performing wholesale spraying of fungicides.

Waste water is treated anaerobically and everything possible is recycled with a company-wide initiative and mandate to reduce non-recyclable waste by two percent every year. It is a program that has engaged the full participation of all employees since its inception in 2006.

Basson and the vineyards' managers are in unanimous agreement: "We have to look at the big picture; at broadly managing and aiding the entire ecosystem." Perhaps most telling of their success is that the highly-sensitive Riverine rabbits, once thought to be on the verge of extinction and numbering less than 200, have been spotted, not only in the Nature Preserve, but also in the vineyards where they are making their homes.

Graham Beck Wines' conservation efforts have been recognized and lauded by two of the leading South African conservation and environmental industry groups: The Biodiversity Wine Initiative (BWI), a partnership between the South African wine industry and conservationist concerns, has designated Graham Beck Wines as a Biodiversity "Champion" of which there are only 15 in all of South Africa and, as such, their efforts serve as a benchmark and example for the South African wine industry. The Integrated Production of Wine Association (IPW), a rigorously audited system of standards of sustainable wine production in conjunction with environmental sensitivity, has recognized and certified Graham Beck Wines as a producer employing and maintaining the highest standards.



At left: the veld at Graham Beck Wines' Nature Preserve, damaged by over-grazing, erosion and invasion of alien species. *At right:* the veld as it is today due to conservation efforts.



GRAHAM BECK
MÉTHODE CAP CLASSIQUE
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Viticulture and winemaking

Graham Beck Wines vineyards are located on three diverse farms in the Western Cape province of South Africa, enabling the cellar to have access to grape varieties grown in the climatic conditions and soils to which they are best suited.

The two farms in the Firgrove area, in Stellenbosch's Helderberg district, provide most of the premium red varieties to the Graham Beck Wines range. The Stellenbosch region is universally recognized as South Africa's premier wine region due to its excellent terroir which is suited to the growing of a variety of premium red cultivars.

An extensive renewal program, using satellite mapping technology that defined every aspect of the properties in terms of micro-climate, soil characteristics and the cultivar that would best fit the location, has resulted in premier red and white varieties on all our farms. This ensures that our winemakers have access to optimum quality fruit from which to make their premium wines.



Madeba

Graham Beck Wines' Robertson cellar and Madeba farm are situated in the Breederiver Valley bordering the semi-arid Little Karoo region which is also home to the Graham Beck Nature Preserve. The warm climate, in combination with mineral and fossil rich soils, gives this area a distinct character which shapes its table wines and Cap Classique (méthod champenoise) sparkling wines. The region's limestone rich soils are especially suited to the planting of chardonnay, as well as pinot noir, which are important components in Graham Beck's sparkling wines.

The majority of the farm's 467 cultivated acres are planted under chardonnay, shiraz and cabernet sauvignon with smaller blocks of pinot noir, sauvignon blanc, viognier, Muscat de Alexandrie, sangiovese, merlot, cabernet franc, ruby cabernet and pinotage.

Because of the unique, dry and cool climate, neutron probes are used to monitor moisture levels in order to determine field capacity in terms of irrigation, and ensuring the correct yields required for small berries with optimum flavor levels.

Skoongesig

This is the ideal *terroir* for cabernet sauvignon which is planted on 47 percent of the vineyard's 89 acres. The remaining land is planted with sauvignon blanc, pinotage, and small plots of pinot noir and cabernet franc.

Situated at Firgrove in Stellenbosch's Helderberg area along the False Bay rim, a little over one mile from the sea, Skoongesig and Vredenhof are the farms which provide Graham Beck Wines with the premium varieties that thrive in the Mediterranean climate and location. The long, gentle slopes leading to the coastal plains from the magnificent Helderberg Mountain provide a perfect elevation and the excellent sandy and loamy granite-based soil is ideal for a number of premium varietals. Their proximity to the ocean ensures a constant cool breeze, allowing the grapes to ripen slowly thus guaranteeing excellent fruit quality. Winters are moderate with rain generally falling from April to August.

Vredenhof

Like Skoongesig, the neighboring Vredenhof vineyard benefits from its close proximity to the sea and the prevailing Mediterranean climate: sunny summers and cool, wet winters, as well as soil structures that are perfectly-suited to the grape varieties. Here, again, the majority of the vineyard is planted under cabernet sauvignon, shiraz and pinotage along with blocks of sauvignon blanc, pinot noir, cabernet franc and tinta barocca.

Robertson Cellar

The Graham Beck Wines' Robertson cellar is situated six miles outside the town of Robertson in the warmer Breederiver Valley, some 87 miles east of Cape Town. This large complex is comprised of three buildings. Cellar 1 is where the Cap Classique sparkling wines are produced and also houses barrel maturation and the visitor's center contained within in its rustic contemporary open design. The grapes are received during harvest at Cellar 2 which also contains the fermenting and maturation tanks, with Cellar 3 dedicated to the bottling line and storage.

The cellars are sited on the Madeba Farm, "the place of running water," which was established in 1953 as an orchard and acquired by Graham Beck in 1983. Over the years, the property has been through a series of extensive experiments with grapevines that were thought to have the potential to thrive in the area. Extensive soil testing, GIS mapping and scientific agricultural technologies have provided guidance and direction that has led to the planting of grape varieties in highly-specific vineyard plots that are precisely situated in the widely-varying "buckets" of the oldest soils on Earth.

The 4,658 acre Graham Beck Wines' Nature Preserve, the setting that inspires and shapes the environmental and ecological philosophy employed at all Graham Beck Wines' farms, is adjacent to the property.



GRAHAM BECK
MÉTHODE CAP CLASSIQUE



Winemakers

Pieter Ferreira, Director of Winemaking

Growing up in Durban in KwaZulu-Natal, Pieter, the son of a wine distributor, was introduced to wine at an early age. His fascination with the alchemy of winemaking, however, is based on solid scientific foundations as he holds a degree in microbiology and plant science from the University of Pretoria.

In 1984, Pieter instantly fell in love with sparkling wine when he joined Achim von Arnim, who was the first in South Africa to specialize in producing Cap Classique (méthode champenoise) sparkling wines at his newly established Cabrière cellar in Franschhoek.

Pieter credits his background in microbiology, along with his practical experience, in helping him understand the process of crafting sparkling wine. He assisted with the production of three vintages in Champagne, 1987 to 1989, at Mumm, George Vesselle and Moët & Chandon respectively and, in 1990 worked with Jack and Jamie Davies at Schramsberg. These study tours provided plenty of opportunities for Pieter to hone his natural affinity for this specialized style of winemaking.

Pieter joined Graham Beck Wines in 1990 and has since been acknowledged as one of the world's most astute makers of sparkling wine. After identifying ideal vineyard plots for chardonnay and pinot noir on the Madeba farm in Robertson and establishing a source of excellent fruit for his Cap Classique wines at the end of the 1990s, Pieter and his team began to focus on red varieties and Robertson has proved to be outstanding for the cultivation of superb shiraz.

After 18 years of farming wine grapes at Graham Beck Wines, Pieter continues to be enthusiastic about the potential of the Madeba farm. "Robertson is on a continental shelf, influenced by two huge mountain ranges, the Langeberg in the north and the Riviersonderend in the south, forming a huge basin. The warm days and cool nights are ideal for our vines and the rich, consistent limestone soils provide the precise qualities we are looking for in our fruit."

As Director of Winemaking, Pieter views his role as that of a mentor for his diversified winemakers, Erika Obermeyer and Pierre de Klerk, and arbiter of the winemaking style at Graham Beck Wines. By sharing his extensive winemaking knowledge and experience, he inspires the continued pursuit of varietal excellence in all of the wines produced.

Under his leadership, each wine is subjected to numerous tastings, not only by the winemakers, but by a changing panel that may include Graham Beck Wines' industry associates, employees, or friends. "The question is always: is this wine a paradigm of the varietal?" he says in explaining the process. Only after rigorous consideration, reconsideration and then, most often, by consensus, is the final blend determined and bottled bearing the Graham Beck Wines label.

Pierre de Klerk, Winemaker

Pierre, who joined the Graham Beck winemaking team in October of 2010, brings a fresh and eager dimension to the mix: his aim is to practice minimal intervention allowing the unique characteristics of a vineyard to guide the process once the fruit is in the cellar.

With wine a fixture at his parents' meals, and his father an industry researcher at the Agricultural Research Council, Nietvoorbij, Pierre's roots were well established in wine from an early age. Having no idea what to do after school, Pierre took a gap year during which he worked in asset control in the research cellar at Nietvoorbij. The cellar sights, smells and science soon provided him with direction and Pierre was inspired to enroll at Stellenbosch University, graduating with a BSc Agriculture degree (Viticulture and Oenology) in 2003.

Pierre worked several harvests over two years, locally at Rust en Vrede and Haskell Vineyards, Château de Panéry in France and Duckhorn Vineyards in the Napa Valley before joining Zevenwacht in Stellenbosch as Assistant Winemaker.

"I really enjoyed my five years at Zevenwacht: I was encouraged to learn by experimenting and was free to try new ideas," says Pierre.

The efforts of the Zevenwacht team culminated in a 5-star rating for the Zevenwacht Sauvignon Blanc in the Platter guide to wine 2011, and contributed to his successful bid to become a winemaker at Graham Beck Wines in Robertson.

"Working with Cellar Master Pieter Ferreira is wonderful," Pierre says. "He's always upbeat and positive, ever a gentleman, not to mention incredibly clever! The only downside to Robertson life, even with its rich social vibe, is that there are a lot fewer girls than in Stellenbosch."

Pierre believes in making wine with minimal intervention. "It's about embracing what nature, the vintage and the vines have to offer," he says. This means dealing with any curveballs the vintage might throw, relying on his understanding of science and chemistry and his dedication to the philosophy of absolute quality over quantity.

His enthusiasm for every aspect of his job, from the cellar to the outdoors, is born of the opportunity for constant learning. "The longer you're in it, the more you know," Pierre says.



Left: Pieter Ferreira; Pierre de Klerk



GRAHAM BECK
MÉTHODE CAP CLASSIQUE



Robertson Cellar Architecture **World class design home to world class wines**

The Beck family has a long history as admirers and collectors of fine contemporary paintings and sculpture, so it was only natural that their devotion to art and architecture be showcased in the design of the Graham Beck Wines' Robertson cellar. The facility celebrates the unique surroundings, while combining efficiency and uncompromising functionality with unsurpassed style. "The design and overall image of the cellar is the result of the alchemy of Graham Beck's vision and personality; his desire to celebrate the New World in terms of wine. There is no need to mimic France or Tuscany when one is rooted in Africa," explains architect Johan Wessels.



The natural surroundings of the Klein Karoo region, with its rich dark soils, lichen covered rocks, vibrant aloes and *fynbos* (a colloquial term to describe a family of scrubs native to the coastal belt of South Africa, and which includes, among other species, the King Protea, South Africa's national flower), is echoed in the warm, colorful hues of this distinctive cellar and tasting room. It is a departure from the traditional vernacular of the Cape; an unexpected structure with a sloping green roof, apricot walls and aubergine steel work.

"The time constraints had a big influence on the design and construction," Johan continues. He and his team met Graham Beck in the early spring of 1990, and the cellar had to be fully functional by December of the same year. The original design called for the winery to be set into the 'koppie'—the small hills unique to the South African veld—with the curving stone façade as the only external visual element. But this would require a portion of the hillside to be blasted. Instead Johan chose to disrupt the terrain as little as possible. He describes the result as a "high tech alien egg which hatched from the fynbos in the Goree Koppie hillside." The vibrant colors match the surrounding soils and vegetation, while the curved roof mirrors the curves of the rocks and the contours of the sand in the nearby hills.

As this 'alien egg' took shape, Johan developed the story line and the farm, named *Madeba*—meaning "the place of running water"—came into being. "The Beck's love for art was always part of the bigger picture," he adds. The cellar's first Villa sculpture arrived as a single piece in a giant truck from Johannesburg. The entire team was present to see this amazing work lifted by crane from the truck and placed prominently in front of the central water feature. "Initially we had a hard time selling the concept to family and friends, as they expected a traditional Cape Dutch barn-type structure. But Graham's vision and determination won them over." recalls Johan.



CUVÉE CLIVE 2009



Our most prestigious and exclusive Cap Classique yet, the Cuvée Clive is testimony to our reputation as a world class producer of Méthode Champenoise style wines and a culmination of meticulous planning, unbridled passion and the pursuit of the perfect bubble.

VARIETY: 80 % Chardonnay & 20% Pinot Noir

VINTAGE: 2009

AREA OF ORIGIN: Western Cape, South Africa

VINEYARD

Chardonnay selected from the newly planted clone 548 and 277 on the rich limestone vineyards in Robertson, producing 8 tons/ha. Pinot Noir clone PN3 planted on Table Mountain Sandstone in Fergrove, producing 7 tons/ha.

HARVEST DETAILS

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

CELLAR

Produced in the Méthode Cap Classique cellar, Robertson.

CELLAR TREATMENT

Both Chardonnay and Pinot Noir are whole bunched pressed, separately. Only the highest quality juice (tête de cuvée) was settled overnight and then fermented in stainless steel at 16°C, with a small portion of Chardonnay fermented in specific Piece Champenoise (205 L) oak barrels. After fermentation the portions were selected to show the minerality, elegance and finesse. It was then bottled for the secondary bottle fermentation with a minimum of 60 months yeast contact before disgorgement.

TASTING NOTES

An exceptionally complex, yet subtle MCC ~ approachable and round with the potential to age, remarkably versatile with food. It has undoubtedly achieved all the fundamental prerequisites that a prestige cuvee should have.

ANALYSIS

Residual Sugar: 4.8 g/l (±0.5 g/l)
Alcohol: 12.00 % by vol (± 0.2 % vol)
Total Acid: 5.9 g/l (± 0.25 g/l)
pH: 3.27 (± 0.05)



BRUT ZERO 2011



Brut Zero represents the ultimate transparency in premium Méthode Cap Classique. This extra special cuvee was created without the use of dosage.

With no added sugar, what remains is a sparkling wine in its purist form; unadorned and natural. This style of wine can only be made in truly exceptional vintages.

VARIETY: 100% Chardonnay

VINTAGE: 2011

AREA OF ORIGIN: Robertson, Western Cape, South Africa.

VINEYARD

The Chardonnay vineyards used for this wine has its roots in the limestone-rich, calcareous soil in Robertson. Vineyards used for this special cuvée were planted between 1998 and 2002, with the youngest vines being specially selected Champagne clones.

HARVEST DETAILS & VINIFICATION

Hand-harvested at 19,5 - 20°B during the 3rd week of January 2011 in the early morning while the grapes are still cool after the night's dramatic drop in temperature.

CELLAR

Produced in the Méthode Cap Classique cellar, Robertson.

CELLAR TREATMENT

The grapes were whole-bunch pressed and only the highest quality juice (tête de cuvée) was selected and settled overnight before fermentation in stainless steel tanks with temperature regulations. A small portion of the juice were fermented in specific Piece Champenoise (205 L) oak barrels. The fermented portions were selected for minerality, elegance and finesse. A secondary bottle fermentation followed, and the wine remained on the lees for 60 Months (5 years) before disgorgement.

TASTING NOTES

Elegant, fresh and lively, this wine is a study in rich minerality. Fresh green apples and hints of brioche, citrus and barely perceptible iris develop on the mid-palate as the wine is left to stand. Virtually sugar free, the natural salt affinity of this zero-dosage wine makes it the ideal partner to crustacean dishes and sushi.

ANALYSIS

Residual Sugar:	2.5 g/l (±0.5 g/l)
Alcohol:	12.00 % vol (± 0.2 % vol)
Total Acid:	6.6 g/l (± 0.25 g/l)
pH:	3.27 (± 0.05)



BRUT NV



From Madiba magic to Obama mania – Graham Beck Brut has been the bubbly to beat! It was the celebratory drink of choice both at Nelson Mandela's inauguration and Barack Obama's presidential win.

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 varietals are hand picked: 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.

TASTING NOTES

"Light yeasty aromas, limey fresh fruit on the nose, and rich creamy complexity on the palate. Fine mousse gives freshness and finesse."

ANALYSIS:

Residual Sugar: 7.6/l (0.5 g/l)
Alcohol: 12.05 % vol (0.2 % vol)
Total Acid: 6.3 g/l (0.25 g/l)
pH: 3.11 (0.05)

BLANC DE BLANCS 2013



The Blanc de Blancs remains one of our stalwart favourites, a darling amongst our legion of bubbly fans and testimony to the outstanding Méthode Cap Classique terroir characteristics of our Robertson estate. Only the highest quality juice (tête de cuvée) was selected for fermentation.

VARIETY: Chardonnay 100%

VINTAGE: 2013

AREA OF ORIGIN: Robertson, South Africa.

VINEYARD:

The fruit for this wine was hand selected, specific Chardonnay clones, from the limestone vineyards on our Robertson estate. These vineyards have high natural lime content in the soil, which ensures a low pH and high natural acidity in the young base wines. Yield was between 8-10 ton/ha.

HARVEST DETAILS:

The Chardonnay was hand selected and hand-picked at 19.0 to 20.0 Brix during the third week of January. Grapes were picked into lug boxes and then transferred to fruit bins for transport to the cellar, where the whole bunches were tipped into the presses and underwent a gentle and slow pressing cycle to extract the juice as softly as possible.

CELLAR TREATMENT:

Whole bunch pressing ensures fractional recovery. Only the cuvée juice (premium quality juice) was selected for fermentation. Of the cuvée, 50% was fermented in specific Piece Champenoise 205L barrels to ensure richness and extra dimension of flavour and creamy texture. Only 7% new barrels are added each year to the balance of older barrels to ensure harmony of the wood integration during fermentation. After fermentation, the wine was aged in barrels for 3 months, and then selectively blended with other parcels of the best Chardonnay, that were fermented in stainless steel. The final blended base wine was then bottled for the second fermentation with yeast contact of at least 36 months before degorgement.

TASTING NOTES:

Rich aromas of fresh lime and ripe apricot fruit on the nose. An exciting fine mousse with an explosion of tangerines on the palate. Great brioche and yeast complexity broaden the palate, leading to a long, elegant finish.

ANALYSIS:

Residual Sugar:	5.5 g/l (±0.5 g/l)
Alcohol:	12.09 % vol (± 0.2 % vol)
Total Acid:	6.1 g/l (± 0.25) /l)
pH:	3.28 (± 0.05)



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 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 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 necessary, bottled and left for 15 to 18 months yeast contact time before disgorgement. Special selection of liquor d'expédition 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)



BRUT ROSÉ NON VINTAGE



With its charming silver-pink blush and exuberant character this is a *Méthode Cap Classique* for those who appreciate a fizz with flair.

Flirtatious and fun with pin-prick tiny bubbles that burst gently and exhilaratingly on your tongue.

VARIETY: Pinot Noir 54%; Chardonnay 46%

VINTAGE: Non Vintage

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

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

HARVEST DETAILS:

Both varietals are handpicked: Pinot Noir at 19°B for complexity and length of flavour and Chardonnay at 19.5°B for fruit and elegance.

CELLAR:

Produced in our *Méthode Cap Classique* cellar in Robertson.

CELLAR TREATMENT:

Whole bunch pressing of both varietals ensured that only the quality juice went into fermentation. The two varietals were then fermented separately.

The unique silver-pink hue is obtained from an enzymatic reaction during the transport of the Pinot Noir fruit to the cellar. This lends sufficient time for the gentle colour extraction of this Rosé NV. After fermentation, the portions are blended and then lightly fined and bottled for the second fermentation. A long lees time resulted in subtle yeasty characters, with a burst of berry and cherry flavour.

TASTING NOTES:

This wine has a unique pale silver-pink hue. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse, but fine in the mouth, with subtle red berry flavours enlivened by bright acidity. Brisk, yet delicate on the palate, bursting with flavours of freshly crushed berries and hints of oyster shell. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings.

ANALYSIS:

Residual Sugar:	9.2 g/l (±0.5 g/l)
Alcohol:	12.00 % vol (± 0.2 % vol)
Total Acid:	5.7 g/l (± 0.05 g/l)
pH:	3.15 (± 0.05)



BRUT PINOT NOIR ROSÉ 2013



A delicious medley of 96% Pinot Noir and 4% Chardonnay. The former contributes complexity and length of flavour while the latter imparts elegance and fruit intensity.

VARIETY: Pinot Noir 96% ; Chardonnay 4%

VINTAGE: 2013

AREA OF ORIGIN: Western Cape, South Africa.

VINEYARD:

The Pinot Noir grapes for this bubbly were harvested from hand selected coastal vineyards near False Bay- planted on decomposed granite. The Chardonnay from our Robertson Estate vineyards, growing in soil with a high natural limestone content.

HARVEST DETAILS:

Both varietals were handpicked and then pressed together. Only the cuvée fraction (the juice recovered with the least amount of pressure) was used for this exquisite wine.

CELLAR:

Produced in our Méthode Cap Classique cellar in Robertson.

CELLAR TREATMENT:

A unique first for South Africa in that the Pinot Noir and Chardonnay were pressed together in the same press. Fractional recovery from the whole bunches ensured that only the best quality juice went into fermentation.

After fermentation the wine was lightly fined and bottled for the secondary fermentation, after which the wine underwent five years of lees contact time before disgorging.

TASTING NOTES:

This bubbly has a beautiful salmon pink hue. Noticeable ripe blueberries and a subtle spiciness from the Pinot Noir with creamy complexity from the Chardonnay. An explosion of raspberry fruit and slight honeysuckle flavours on the palate, with a persistent yet delicate mousse.

ANALYSIS:

Residual Sugar:	9.9 g/l (±0.5 g/l)
Alcohol:	12.78 % vol (± 0.2 % vol)
Total Acid:	5.3 g/l (± 0.25) /l
pH:	3.31 (± 0.05)



Gorgeous by name. Gorgeous in nature. This enchanting blend of Pinot Noir and Chardonnay celebrate the noble complexities of these classic varieties, whilst capturing the essence of laid back living.



Gorgeous Pinot Noir Chardonnay 2016

VARIETY: Pinot Noir (59 %), Chardonnay (41 %)

VINTAGE: 2016

CELLAR: Robertson

AREA OF ORIGIN: Western Cape

VINEYARD: The quest to keep refining our Cap Classique craft has led to exciting innovations both in the cellar and our vineyards. Gorgeous has been crafted using fruit from young, newly planted Pinot Noir and Chardonnay vineyards which are destined to become the foundation of our award winning Méthode Cap Classique portfolio.

HARVEST DETAILS: Separate parcels were hand harvested at sugar levels of 18.5 B to 20.00 B, during the last two weeks of January 2016.

CELLAR TREATMENT: Grapes were whole-bunch pressed to gently extract the best quality juice. Fermentation was done in stainless steel tanks and temperatures were regulated to ensure steady and complete ferments. The parcels were blended together after 4 months on primary lees.

TASTING NOTES: The attractive hue – vibrant pink with a copper tinge – is especially appealing. Gorgeous delivers a richly textured taste sensation with intriguing layers that unfold delicately on the palate. This wine features spicy, mineral scented aromas of orange blossom, jasmine and pear followed by layers of mouth filling raspberry cream, grapefruit, lime and honeydew melon flavours. A juicy acidity provides the perfect balance followed by a clean, satisfying finish.

SERVING: Vivacious and versatile, Gorgeous makes the perfect companion to a wide range of food including delightful summer salads, poultry, cream-based dishes, veal or salmon; or simply quaffed as a refreshing aperitif.

ANALYSIS:

pH	3.28
TA	6.2 g/L
Alc	11.56 %
RS	2.5 g/L





Gorgeous by name. Gorgeous in nature. This enchanting blend of Pinot Noir and Chardonnay celebrates the noble complexities of these classic varieties, whilst capturing the essence of laid back living.



GRAHAM BECK
MÉTHODE CAP CLASSIQUE
★

Gorgeous Pinot Noir Chardonnay 2017

VARIETY: Pinot Noir (57 %), Chardonnay (43 %)

VINTAGE: 2017

CELLAR: Robertson

AREA OF ORIGIN: Western Cape

VINEYARD: The quest to keep refining our Cap Classique craft has led to exciting innovations both in the cellar and our vineyards. Gorgeous has been crafted using fruit from young, newly planted Pinot Noir and Chardonnay vineyards which are destined to become the foundation of our award winning Methode Cap Classique portfolio.

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SERVING: Vivacious and versatile, Gorgeous makes the perfect companion to a wide range of food including delightful summer salads, poultry, sushi, seared tuna or salmon; or simply quaffed as a refreshing aperitif.

ANALYSIS:

pH	3.17
TA	7.5 g/L
Alc	11.41 %
RS	2.5 g/L

