

# BLISS NECTAR



The quintessential bubbly for those who relish the slightly sweeter side of life, the Bliss Nectar is both blissful in name and nature.

This Cap Classique is an indulgent delight for the senses, guaranteed to entice and impress making it the perfect partner when celebrating what matters.

VARIETY: 53% Chardonnay / 47% Pinot Noir

VINTAGE: Non Vintage (2022)

AREA OF ORIGIN: Western Cape, South Africa

#### VINEYARD:

A selection of Pinot Noir and Chardonnay from our Robertson Estate Vineyard and hand selected parcels from other geographical areas of the Western Cape, which ensures continuity of this particular style of Cap Classique.

### 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 and all base wines are produced in our specialist Méthode Cap Classique cellar in Robertson.

# CELLAR TREATMENT:

Chardonnay and Pinot Noir grapes are pressed separately in whole bunches to ensure top quality juice recovery. They are then blended to showcase the specific aroma profile of this MCC, then bottled and left for 12 months yeast contact time before disgorgement. A special selection of liquer d'expedition was added to produce this delectable sweeter style of Cap Classique.

## TASTING NOTES:

For those who do not like it dry, the Graham Beck Bliss Nectar is a fine excuse for self-indulgence and frivolity. With its fresh notes of ripe citrus and stone fruit flavours complimented by enchanting hints of butterscotch, honey and praline, this unapologetically fun and utterly captivating Cap Classique is guaranteed to entice and impress at any gathering or get-together making it the perfect partner when celebrating what matters.

## ANALYSIS:

Residual Sugar: 38.0 g/l Alcohol: 12.04 % vol Total Acid: 6.2 g/l 3.16 pH:

Non Vintage (2022)