

BLANC DE BLANCS 2018



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

VARIETY: Chardonnay 100%

VINTAGE: 2018

AREA OF ORIGIN: Robertson, South Africa.

VINEYARD:

The fruit for this wine was hand selected and hand harvested from our very specific Chardonnay clonal block on our Robertson Estate. The soils in which these vineyards grow have a rich natural limestone content. These clones have different flavour profiles contributing to the unique complexity and minerality in the base wines. Yield was between 8-10 ton/ha.

HARVEST DETAILS:

The Chardonnay was 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 a 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 5 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 48 months before degorgement.

TASTING NOTES:

Bright lime green colour with rich aromas of fresh limes, green apples, pears and lemon zest on the nose. Delicately balanced flavors of succulent citrus, brioche and spice combines with yeasty complexity, broadening the palate with layered textures and leading to a long finish.

ANALYSIS:

Residual Sugar:	4.5 g/l
Alcohol:	11.8 % vol
Total Acid:	8.3 g/l
pH:	3.05



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VARIETY: Chardonnay 100%

VINTAGE: 2019

AREA OF ORIGIN: Robertson, South Africa.

VINEYARD:

The grapes for this exceptional Cap Classique were specially selected from our oldest and very best quality vineyard blocks on our estate in Robertson. The soils in which these vineyards grow have a rich natural limestone content with high concentrations of calcareous deposits. These fruit parcels represent a selection of 5 different Chardonnay clones, each contributing a unique aroma and flavour compound, resulting in the extraordinary complexity and minerality of the base wines.

HARVEST DETAILS:

The grapes were hand-harvested during the early morning hours from 12-15 January 2019, then transferred to fruit bins and transported immediately to our cellar. Here the whole bunches were tipped into the presses where they underwent a gentle, whole-bunch pressing cycle to ensure the juice was extracted as slowly and softly as possible.

CELLAR TREATMENT:

Whole bunch pressing ensures fractional recovery. The juice was separated into two quality fractions, of which only the premium quality juice (cuvée fraction) was used for our Blanc de Blancs. 50% of the base wine was fermented in old Piece Champenoise (205L) and 500L French oak barrels, as well as 2000L Foudres. The use of old or "neutral" oak contributes very little in terms of aromas but imparts complexity and richness on the palate. After 5 months of ageing in the barrels on the primary lees, the wine was racked out and blended with the selected stainless steel-fermented portions. It was then stabilised and clarified after which it was bottled for the secondary fermentation and maturation in bottle. The wine rested on the lees in the bottle for 60 months before degorgement.

TASTING NOTES:

Luminous greenish yellow colour with persistent, pin-prick small bubbles, forming a beautiful mousse on the surface of the wine. Abundant aromas of fresh citrus, green apples, pear and white flowers exude from the glass. The palate delights with delicately balanced fresh citrus, spice, roasted almonds and brioche, while the yeasty complexity and layers of textures broadens the palate and leads to a long, succulent finish.

ANALYSIS:

Residual Sugar:	5.6 g/l
Alcohol:	12.37 % vol
Total Acid:	7.1 g/l
pH:	3.09



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