



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what Matters

BLANC DE BLANCS MAGNUM 2019



A Magnum embodies the spirit of celebration. There is a certain sense of theatre to pouring them, and this exceptional component makes the perfect centrepiece for the dinner table. These iconic bottles immediately create an impressive air of generosity and conviviality.

The Vintage Collection Magnums represents a rare and special addition to the Graham Beck portfolio, as these unique 1,5 litre bottles are also the ideal size for ageing and maturing a Cap Classique. The larger glass surface area results in more contact between the yeast cells on the inside of the bottle and a more gradual breakdown of these cells, allowing the effervescence to integrate much better thus creating greater finesse and a more refined bubble. The aromas are fresher and less evolved, the palate shows more primary fruit flavours and the bubble is brighter and more integrated. Moreover, these differences become more apparent the older the Cap Classique gets.

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 205L Pièce Champenoise 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 65 months before disgorgement.




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

Graham Beck Estate, Robertson Wine Valley, South Africa

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