



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what matters

PINOT MEUNIER 2022



A groundbreaking masterpiece from the Artisan Collection, our artistic playground. This small-lot creation is South Africa's first 100% Pinot Meunier fermented under cork. This innovative approach showcases our commitment to pushing the boundaries of Cap Classique production.

VARIETY: 100% Pinot Meunier

VINTAGE: 2022

AREA OF ORIGIN: Western Cape, South Africa

VINEYARD:

70% Robertson fruit grown on limestone soils, 30% Elgin fruit grown on weathered shale soils.

HARVEST DETAILS & VINIFICATION:

The two different portions were hand-picked and pressed separately, with only the cuvee fraction of each portion considered for exclusive release.

The Robertson portion of the grapes were harvested on 18 January 2022, with the Elgin portion harvested on 10 February. The clarified juice was split into an array of fermentation vessels of differing materials for primary fermentation, where the wines remained for 5 months.

The final blend consists of: 25% terracotta amphoras, 25% ceramic pots, 25% neutral French oak barrels, 25% stainless steel tanks.

CELLAR:

Produced in the Graham Beck Cap Classique cellar in Robertson, South Africa.

CELLAR TREATMENT:

The wine was bottled on 21 June 2022 for the second fermentation which was done under cork instead of the more conventional crown cap closures. After two years of lees maturation in the bottle, this unique Cap Classique was disgorged by hand on 13 June 2024, using a vintage hand-operated agrafe application machine from 1938.

TASTING NOTES:




This is a Blanc de Noirs (white wine from black grapes), with an ever so slight, subtle hue of light pink resulting from the black grapes. Elegant, fresh nuances of white peach, red apple, young berries and spice rises from the glass, with undertones of floral notes developing as the wine opens up.

The palate is vibrant and fresh, yet creamy and textural thanks to the fermentation under cork. Flavours of ripe red apple, grapefruit and almonds adds to the complexity of the palate, while the vibrant acidity gives the wine great length and leads to a lingering, succulent finish.

ANALYSIS:

Residual Sugar:	4.5 g/l
Alcohol:	12.19 % vol
Total Acid:	6.1 g/l
pH:	3.11

Graham Beck Estate, Robertson Wine Valley, South Africa

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