

CUVÉE CLIVE X 2015



Cuvée Clive X 2015 represents our most ambitious release to date and a testament to how time and patience can elevate exceptional wine to extraordinary heights. Project X began as a secretive cellar experiment during which a select number of bottles of Cuvée Clive from our finest vintages were set aside to showcase the remarkable potential of extended ageing. After a full decade on the lees, the name X was born - a tribute to ten years of patience and precision. This is our icon, reimagined through time.

VARIETY: 100% Chardonnay

VINTAGE: 2015

AREA OF ORIGIN: Western Cape, South Africa

VINEYARD:

The 2015 Cuvée Clive X is composed of two exceptional Chardonnay parcels: 82% from a single vineyard block at our Robertson estate on limestone-rich soil (Clone CY 277), and 18% from Darling (Clone 95). The Robertson parcel benefits from the calcareous, limestone-rich terroir that mirrors the great Champagne regions, imparting the distinctive minerality and freshness that defines our flagship cuvées. The Darling component adds complexity and depth to this limited-edition blend.

HARVEST DETAILS & VINIFICATION:

Following a near-perfect growing cycle, 2015 presented ideal conditions for premium Cap Classique production. A late but cold winter with intermittent rainfall was followed by early budburst in August, then cooler weather that slowed vine growth. Throughout spring and early summer, large diurnal temperature swings - warm days and very cold nights - created optimal ripening conditions. Harvest began on 8 January 2015, with excitement around vintage quality evident from day one. Chardonnay particularly distinguished itself, showcasing remarkable freshness, vivacity and concentrated aromatics with perfect balance between weight, complexity and elegance. All grapes were meticulously hand-picked for gentle whole-bunch pressing.

CELLAR TREATMENT:

Upon arrival at the cellar, each parcel was gently whole-bunch pressed, extracting only the premium cuvée fraction. The final blend underwent partial fermentation in neutral French oak (65% in 205L barrels), balanced with stainless steel fermentation (35%), creating the complex foundation essential for extended lees maturation. After primary fermentation and ageing, the components were blended and bottled on 29 June 2015 for secondary fermentation. Recognising this as one of the finest vintages ever crafted at the House, a small quantity was deliberately set aside for extended lees ageing. The wine matured for a full 10 years on the lees before disgorgement on 13 June 2025.

TASTING NOTES:

A deep yet bright golden hue with the slightest trace of youthful green. An elegant, fine perlage of pin-prick bubbles meanders to the surface, gently releasing a kaleidoscope of nuanced aromas. Ripe citrus, white peaches, dried lemon zest, spice and sun-dried apricots intertwine with secondary notes of baked apple crumble, roasted almonds and Brazilian nuts. Tertiary notes of toasty oak and oyster shell develop as the wine opens in the glass. On the palate, fine bubbles form a light and airy mousse, bursting with flavours of juicy apple, citrus, pear, quince jelly and hints of roasted almonds and spice. The mouthfeel is voluptuous, creamy and full-bodied, with a soft, coating texture. Elegantly integrated acidity binds the layers of depth and complexity, leading to a long, succulent finish.

ANALYSIS:

Residual Sugar:	3.9 g/l
Alcohol:	12.5% vol
Total Acid:	7.4 g/l
pH:	3.18



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