



GRAHAM BECK  
WINES

## BRUT ROSÉ NV



With its charming silver-pink blush and exuberant character this is a Cap Classique for those who appreciate a fizz with flair. Flirtatious and fun with pin-prick tiny bubbles that burst gently and exhilaratingly on your tongue.

**VARIETY:** Chardonnay 50% Pinot Noir 50%

**VINTAGE:** Non Vintage

**AREA OF ORIGIN:** Robertson, Cape, South Africa.

### VINEYARD

A selection of Pinot Noir and Chardonnay from our own estate grown vineyards in Robertson, Franschhoek and Stellenbosch.

### HARVEST DETAILS

Both varieties are hand picked: Pinot Noir at 19°B for complexity and length of flavour and Chardonnay at 19.5°B for fruit and elegance.

### CELLAR

Produced in the Méthode Cap Classique cellar, Robertson.

### CELLAR TREATMENT

Whole bunch pressing with fractional recovery from the whole bunches ensured that only the quality juice went into fermentation. Chardonnay and Pinot Noir fermented separately. Colour is obtained by an enzymatic reaction during the transport of the Pinot Noir fruit to the press. This is sufficient time for gentle colour extraction for this NV Rosé. After fermentation the portions are blended and then lightly fined and bottled for the secondary fermentation. This wine was given sufficient time on lees to develop subtle yeasty characters but to burst with berry and cherry flavour.

### TASTING NOTES

*"Pale silver-pink. Aromas of raspberries, cherries and a few secondary whiffs of minerality. A lively mousse but fine in the mouth, with subtle red berry flavours enlivened by bright acidity. Brisk, yet delicate on the palate, bursting with flavours of freshly crushed berries and hints of oyster shell. Flirtatious and fun, yet elegant and structured, it's perfect for all seasons and settings."*

**ANALYSIS:** Residual Sugar: 8.8 g/l (± 0.5 g/l)  
Alcohol: 12.11 % vol (± 0.2 % vol)  
Total Acid: 6.3 g/l (± 0.25 g/l)  
pH: 3.02 (± 0.05)