



GRAHAM BECK
WINES

CUVÉE CLIVE 2009



Our most prestigious and exclusive Cap Classique yet, the Cuvée Clive is testimony to our reputation as a world class producer of Méthode Champenoise style wines and a culmination of meticulous planning, unbridled passion and the pursuit of the perfect bubble.

VARIETY: 80% Chardonnay & 20% Pinot Noir

VINTAGE: 2009

AREA OF ORIGIN: Robertson & Stellenbosch

VINEYARD

Chardonnay selected from the newly planted clone 548 and 277 on the rich limestone vineyards in Robertson, producing 8 tons/ha. Pinot Noir clone PN3 planted on Table Mountain Sandstone in Firgrove, producing 7 tons/ha.

HARVEST DETAILS

Both varieties are hand picked; Chardonnay at 19.5°B for fruit and elegance. Pinot Noir at 20°B for complexity and length of flavour.

CELLAR

Produced in the Méthode Cap Classique cellar, Robertson.

CELLAR TREATMENT

Both Chardonnay and Pinot Noir are whole bunched pressed, separately. Only the highest quality juice (tête de cuvée) was settled overnight and then fermented in stainless steel at 16°C, with a small portion of Chardonnay fermented in specific Piece Champenoise (205 L) oak barrels. After fermentation the portions were selected to show the minerality, elegance and finesse. It was then bottled for the secondary bottle fermentation with a minimum of 60 months yeast contact before disgorgement.

TASTING NOTES

An exceptionally complex, yet subtle MCC – approachable and round with the potential to age, remarkably versatile with food. It has undoubtedly achieved all the fundamental prerequisites that a prestige cuvee should have.

ANALYSIS:

Residual Sugar: 3.2 g/l (±0.5 g/l)

Alcohol: 12.2 % by vol (± 0.2 % vol)

Total Acid: 5.9 g/l (± 0.25 g/l)

pH: 3.26 (± 0.05)