

# Graham Beck Ultra Brut

## THE FACTS

**COUNTRY:** South Africa

**REGION:** Western Cape

**APPELLATION:** Robertson

**CEPAGE:** 67% Chardonnay, 33% Pinot Noir

**WINEMAKING:** It starts with hand-selected and hand-picked estate grown chardonnay. We then undergo whole bunch pressing before going into stainless and neutral oak for fermentation. Secondary fermentations started June of 2016 and the wine was left on the lees for 60 months.

**ALCOHOL BY VOLUME:** 12.7%

**AGING:** 60 months on the lees

**ANNUAL PRODUCTION:** 600 cases

## THE STORY

In their pursuit of the perfect bubble, Graham Beck raises the bar in terms of quality and distinction, and has established themselves as one of the world's leading sparkling wine brands, devoted to quality and consistency.

**PHILOSOPHY:** Graham Beck is committed to caring for the community and environmental conservation. Graham Beck's passion is putting their people and the planet first.

**BIOGRAPHY:** Pieter "Bubbles" Ferreira (Cellar Master) eats, drinks and breathes bubbles! His extraordinary dedication to crafting wines of authenticity, consistency, and supreme elegance. Pierre de Klerk (Winemaker) lives by the mantra: "Bubbly is a calling, not merely a vocation." His infectious enthusiasm has contributed a fresh and eager dimension to the mix at Graham Beck.

## THE ADJECTIVES

**OVERALL:** Ultra Brut is the quintessence of the Graham Beck style.

**AROMAS / FLAVORS:** Lively bouquet of lemon zest and brioche notes.

**MOUTHFEEL:** Rich, complex palate with high natural acidity

## THE SELLING POINTS

Zero dosage and extended lees aging with 2.8 g/l RS

**AWARDS:** 95pts Decanter World Wine Awards, Gold

**SUSTAINABILITY:** Certified Sustainable, Vegan

**PAIRINGS:** Oysters, prawns and fried chicken

