

Graham Beck Ultra Brut

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

CEPAGE: 100% Chardonnay

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.

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

SUSTAINABILITY: Certified Sustainable, Vegan

PAIRINGS: Oysters, prawns and fried chicken

