

Graham Beck Bliss Nectar

THE FACTS

COUNTRY: South Africa

REGION: Western Cape

APPELLATION: Robertson

CEPAGE: 100% Champagne & Sparkling - NV

WINEMAKING: MCC method, Secondary fermentation in bottle.
12 months settling on lees. Discouraged with added liquor
d'expedition.

ALCOHOL BY VOLUME: 11.3%

AGING: 12 months in bottle on lees before disgorging.

ANNUAL PRODUCTION: 3000 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: A delight for the senses

AROMAS / FLAVORS: Ripe citrus and bright peach aromas with hints of butterscotch, honey and praline

MOUTHFEEL: Round and rich with long honeyed finish

THE SELLING POINTS

Fun and captivating, self indulgently rich

PAIRINGS: Poached egg and fig atop toasted brioche.

