



GRAHAM BECK
MÉTHODE CAP CLASSIQUE

Celebrate what matters

CHARDONNAY 14:277 2020



A standout release from our exploratory Artisan Collection. This precise and expressive Blanc de Blancs takes its name from two defining elements: Clone 277 and Block 14 - a single vineyard planted on limestone-rich soils at our Robertson estate. Fermented using traditional methods and matured for five years on the lees, it reflects purity, restraint and exceptional textural finesse.

VARIETY: 100% Chardonnay

VINTAGE: 2020

AREA OF ORIGIN: Robertson, South Africa

VINEYARD:

Sourced exclusively from Block 14 on our Madeba farm, this vineyard was planted in 2002 to Clone 277 Chardonnay. The vines are rooted in pure limestone soils, offering a distinctive minerality and natural acidity often likened to the great chalk-based terroirs of Champagne. Originally planted as part of a field blend with four different Chardonnay clones, Block 14's Clone 277 broke the mould in its 18th year, standing out with small, healthy grapes and bunches that packed a serious aroma and flavour punch. This parcel's individuality and promise of excellence have made it a natural focal point for this single-vineyard expression.

HARVEST DETAILS & VINIFICATION:

The 2020 season featured moderate conditions, with cool evenings and mild days during ripening, which delivered pristine Chardonnay fruit with exceptional natural acidity and concentration. The grapes were hand-harvested and gently pressed. Only the cuvée fraction was selected for fermentation.

CELLAR TREATMENT:

The clarified juice underwent primary fermentation across a carefully selected combination of vessels: terracotta amphora, Clayver ceramics, 205L neutral French oak barrels and Austrian foudre. Each vessel contributed unique textural and aromatic qualities while preserving the wine's natural tension and elegance. The wine was allowed to rest on its primary lees in the individual vessels for four months before blending, was bottled on 26 June 2020 for traditional secondary fermentation in bottle. Following bottling, the wine underwent five years of lees ageing in bottle to build depth, complexity and longevity. It was disgorged on 11 July 2025 and released without dosage, allowing the wine to express purity and terroir with added complexity from natural cork closure.

TASTING NOTES:

Brilliant and vibrant, the wine shows a light green-gold hue with a fine, persistent mousse. Delicate, small bubbles create an enticing perlage that dances on the surface. The nose reveals layered aromas of lemon zest, white grapefruit, Granny Smith apple and white blossoms, gradually unfolding subtle hints of toasted almonds and gentle spice. On the palate, the wine is gentle yet energetic, offering juicy citrus, apricot, and pear flavors. A rich, creamy mid-palate adds complexity, while zesty acidity carries the flavors through to a crisp, mineral-driven finish of impressive length.

ANALYSIS:

| | |
|-----------------|---------|
| Residual Sugar: | 3.6 g/l |
| Alcohol: | 12% vol |
| Total Acid: | 9.1 g/l |
| pH: | 3.22 |



Scan for more details

GRAHAM BECK ESTATE, ROBERTSON WINE VALLEY, SOUTH AFRICA

Graham Beck Bubbly grahambeck.com Graham Beck Bubbly Official

#grahambeckbubbly #celebratewhatmatters