



We keep on attracting Attention!

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Special points of interest:

- Spirit of the Robertson's Harvest team remains red-alert as the final grapes arrive today!
- Successful time had with our Sales Team visiting Robertson. Good positive energy
- Yes, it is all in. Bumper harvest 2013—and now the work really starts!

Generally speaking we seem to do a 'good job'. We never siege a dull moment. Through the vintage we had had many students passing by and doing a short intern period in Robertson. Yet again we have the privilege to welcome two Sommeliers. They have spent the last couple of days with our team learning what is like making wine rather than just selling wine onto the consumer.

They are Mike Buthelezi from The Signature Restaurant in Sandton, Gauteng—Signature Restaurant boasts an exquisite menu, with a local and international wine menu for even the most discerning palate. Time intended to be spent with family, friends or colleagues celebrating life; birthdays, business deals or enjoying a romantic night out. Great restaurants are a blend of sophisticated cooking, imaginative ideas and respect for ingredients. Mike has been Sommelier here for 3 years. Platinum Diners

Club Wine List Award 2009 and 2010 Diamond Diners Club Wine List Award 2011 and 2012



Mike Buthelezi

Then there is West from Mount Grace Hotel in the Magaliesberg Mountains— A fusion of contemporary luxury and classic charm, the Mount Grace Country House & Spa is an elegant countryside hideaway. Nestled amongst the ruggedly beautiful Magaliesberg Mountains, merely an hours drive from Johannes-

burg or Pretoria, with sweeping views of the valley and boasting some ten acres of manicured gardens and pristine bushveld, the sprawling property is a balm for the city weary soul. Rambling Vine, where West is Sommelier, has achieved one of the highest marks ever for a South African restaurant in the history of the Chaîne des Rôtisseurs, was voted one of the Best Fine Dining Restaurants in South Africa by Eat Out in 2012 and its wine list has won a Diners Club Diamond award three years in a row.



Final grapes arrive in Robertson!

At long last our harvest 2013 is in. Started on 16th January and last day of harvest 27th March.

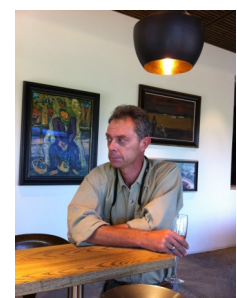
Total of 61 days from start to finish. Total actual harvesting days were 44 days.

This makes an average of 74,5 ton of grapes per

day—remarkable indeed!. This is the largest harvest to date of our cellars history in Robertson—Tons received is 3 280,84 Tons.

Besides of our own harvest, the farm also delivers grapes to other cellars— approximate 420 tons that will make the harvest on Madeba Farm

a total of 3 700 tons. Well done Pieter Fouche and his team!!!



Look at Varietals: Cabernet Sauvignon



(French: Ka.ber.ne So.vij,non) is one of the world's most widely recognized red wine grape varieties. An increasingly significant variety at the Cape, it's the foremost variety of the Bordeaux region of France. Cabernet Sauvignon produces top-class wines that develop well with age into spicy, full, complex wines. As in Bordeaux, it may be blended with Merlot or its relative, Cabernet Franc. For many years, the origin of Cabernet

Sauvignon was not clearly understood and many myths and conjectures surrounded it. The word "Sauvignon" is believed to be derived from the French sauvage meaning "wild" and to refer to the grape being a wild *Vitis vinifera* vine native to France. There are a couple of noted Cabernet Sauvignon flavors that are intimately tied to viticultural and climate influences. The most widely recognized is the herbaceous or green bell pepper flavor

caused by pyrazines, which are more prevalent in under-ripened grapes. Pyrazine compounds are present in all Cabernet Sauvignon grapes and are gradually destroyed by sunlight as the grape continues to ripen. Two other well known flavors—they are mint and eucalyptus. Mint—are often associated with wine regions that are warm enough to have low pyrazine levels but are still generally cool.



Mossie's shares his rare beauties!

The Antbear (*Orycteropus afer*) are the only survivor of the order Tubulidentata, an order that according to fossil evidence spread from East Africa to Europe and

Asia during the early Mioseen and Pliocene periods.

This chap was the lucky one and even with a set of teeth still today, we do not know if it is ever used, since the nature of food does not need any chewing and the antbear has a well developed pylorus-area in the stomach that will grind food mixed with sand. The extended slender sticky

tongue will transport food straight to this area and food never reaches the teeth or mouth area. Both the males and females can mark territorial areas by means of a thick yellow excretion, and come in at almost similar average weights of 52kg. Almost exclusively nocturnal and only witnessed during daytime at times of heavy rain or flooding, when one can walk up to them during daytime on high ground while they are fast asleep in the sun. It can travel almost 14 km during one night searching for food and some indications exist that even 30km a night could be possible.

Spotlight on: Patrick Badela



Patrick joined Graham Beck Wines cellar team in 2004 after a stint at the Overhex Cellar near Worcester. Patrick's 'homeland' is King Williams Town, EC. Patrick sadly lost his first wife in a motor car accident and had two boys from this marriage. Today he is happily married again and his two boys are both at school the youngest in Robertson and the

older one in Bloemfontein. Patrick's current position is senior cellar worker and he has completed SKOP I, II & III. He has also passed the preliminary certificate course at the Cape Wine Academy. In 2010 Patrick was chosen as exchange student with the Burgundy (France) Exchange and certainly recalls it to be a life chang-

ing experience.

The things that bothers Patrick: "Not much in life but I really don't like standing around doing nothing. It seems that time never passes by this way!"

What makes Patrick happy: "Loves his sport. He was promoted from coach to Team Manager of the local Robertson Celtic Soccer Team. He is also a church loving man."

Leafroll Virus—Thorn in our Flesh!

Leafroll symptoms vary depending on environmental conditions as well as the cultivars concerned. Symptoms are best observed in the period between harvesting and shedding of leaves (late summer and early autumn). If vines are subjected to conditions of stress, the symptoms tend to appear earlier. The leaf margins roll downwards and the leaf veins stay green. In red wine cultivars the areas between the veins turn red, whereas yellowing of the same leaf areas occur in white wine cultivars. In older leaves symptoms first appear near the base of the shoot. The extent to

which the leaves roll differ from cultivar to cultivar. In cultivars such as Chardonnay and Sauvignon blanc, the leaf margins roll down severely, whereas cultivars such as Sultanina and Chenin Blanc display only minor rolling of the leaves. It is therefore extremely difficult to visually identify leafroll in these cultivars. Rootstocks never display leafroll symptoms and therefore the virus can be transmitted unknowingly. Leafroll causes a degeneration of phloem tissue in young shoots, leaves, petioles and rachis.

Excellent progress has been made with the development of techniques regarding the successful elimination of all known harmful viruses. This

improved plant material is being propagated under the directive of the SA Plant Certification Scheme for Wine Grapes and is cultivated in mother blocks. Due to the problem of re-infection of the sources in the field, it, alas, is impossible to guarantee that the plant material in the mother blocks would stay virus-free. More to follow....



A Vector—Mealy Bug



“Changes to liquor trading hours!”

The Western Cape Liquor Act commenced on the 1st of April 2012. Liquor license holders have been permitted to continue trading on their existing trading days and hours for a transitional period of 1 year which will end on the 31 March 2013.

The Western Cape Liquor Act makes provision for municipalities to determine liquor trading days and hours by way of by-laws. If a municipality has not

promulgated a bylaw before 1 April 2013 the default hours prescribed in the Western Cape Liquor Act will apply from said date.

This means that premises which sells liquor for consumption elsewhere (supermarkets, liquor stores, tasting rooms on wine farms etc) will be permitted to sell liquor from 09h00 to 18h00 every day of the week.

Premises with licenses to sell

liquor for consumption on the premises (restaurants, function venues, hotels etc) will be permitted to sell liquor from 11h00 to 2h00 every day of the week.

License holders with off-consumption licenses (supermarkets, liquor stores, tasting rooms on wine farms etc) may apply to the Liquor Licensing Tribunal to extend their hours from 18h00 to 20h00 and license holders with on-consumption licenses (restaurants, function venues, hotels etc) may apply to the Liquor Board to extend their hours from

2h00 until 4h00.

It may however not be worthwhile to do so as the Stellenbosch Municipality has already published its bylaw for public comment. (The period for public comment ended on the 10th of March 2013.)

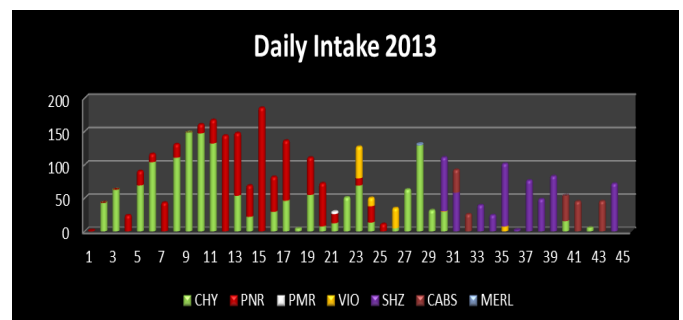
In view of the current backlog of applications at the Western Cape Liquor Licensing Tribunal it is likely that the municipality will implement an application for extension. For more information in this regard contact Danie Cronje on 021 – 808 5642 or dlc@cm.law.za.

The end of the harvest rollercoaster!

Well, well, well we finally have picked our last grapes of Harvest 2013. It eventually felt like a never ending journey. For the last 5 weeks we had red grapes filled to the brim of the tanks and should one become open it was filled straight away. ... Tank Tetris on reds was more scary than that for base wines but finally it all worked out!

This vintage was really tough and will separate the ‘men-from-the-boys’ but we are holding well and our spirits are still on a high. Be sure that we will celebrate the last load of red grapes with a glass and a half of bubbles. Enjoy the look of our rollercoaster— not easily to be repeated—Disney

eat your heart out. Detailed harvest report to follow. The end!



Graham Beck Harvest 2013 News XX

Last load Harvest 2013 — Going, going, going and then gone!!! “Fienies-en-klaar”

Should you wish to contribute to this newsletter please forward or send me any interesting story or information you might think we can add to the next one. There is so many wonderful untold stories.....

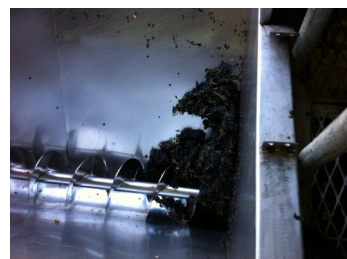
E-mail: pieter@grahambeckwines.co.za

www.grahambeckwines.com

Nothing less



So Far:
Harvest 2013
Total Grapes
3 280.84 Tons
3 280 840 kg of grapes
= 2 132 000 bottles of wine



The use Dosage in Cap Classique

Second Fermentation takes about four to eight weeks using around 24g/l sugar which creates a pressure of 5-6 atmospheres of CO₂ and provides an extra 1.2-1.3%abv. The Cap Classique is then normally stored horizontally at a temperature of 12 to 15C in the cellars, with minimum ageing requirements for NV of 15 months and a minimum 36 months total ageing for vintage Cap Classique at Graham Beck Wines. After ageing there is the process of disgorgement in order to be able to finalise the last stage in the making of Cap Classique by the addition of dosage. Disgorgement is usually done mechanically, by freezing the bottle neck and its deposit by plunging it in to a bath of freezing solution.

Bottles are then up ended, opened and allow

the internal pressure to push the slushy yeast plug out. This process is where the dosage is added along with the cork and muzzle.

Dosage in Cap Classique is the final addition made to the wine, and will also reflect the final sweetness or residual sugar of the resulting wine. In France this is known as the liqueur d'expédition and generally is a combination of sugar syrup and wine. Champagne is made with a highly acidic base wine that even with reasonably high residual sugar it can taste bone dry. This may be followed by ageing on a second cork, which helps the dosage integrate, and allows the beginning of further aging processes involving the gentle caramelisation of the sugars in the dosage.

Below is a table of the sweetness levels as set



out by the EU which must be stated on the label: Sweetness levels are as follow:

Brut Nature/Zero <3g/l

Extra Brut < 6g/l

Brut <12g/l

Extra Sec 12-20g

Sec 17-35g/l

Demi Sec/Riche 33-50g/l

Doux >50 g/l

So I hope you have a better idea know of sugar levels in sparkling wine!