



We say Hello !

Inside this issue:

<i>Look at Varietals</i>	2
<i>Mossie, yet on another mission!</i>	2
<i>Spotlight on.....</i>	2
<i>Staying top of technology</i>	3
<i>Hands on Harvest.....</i>	3
<i>Our harvest tracking</i>	3
<i>Back Page</i>	4

We have been part of a very exciting exchange program between Western Cape and Burgundy.

The Thuthukile Skweyiya Western Cape - Burgundy Wine Exchange Program was named after South Africa's former ambassador to France and UNESCO, who started it in 2001. Its main objective is to motivate young people to improve their social status through education and training, made possible through a common commitment by participants, professionals and politicians of these two regions.

Now in it's 11th year we have again got two Burgundy estagiers with us and will be with us for 3 weeks during harvest.

We have been supporters of this program from the start, as I be-

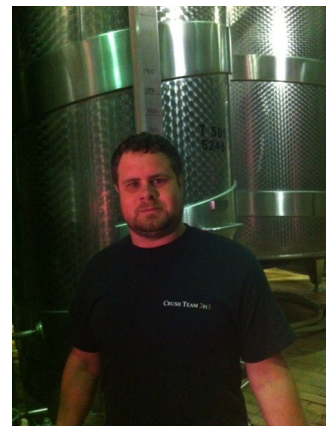
lieve it brings our cellar guys closer to seeing other parts of the wine world they would of never seen.

We have had our own Attie Pieterse & Marius Stevens going on life-changing travels to Burgundy to enjoy the French harvest.

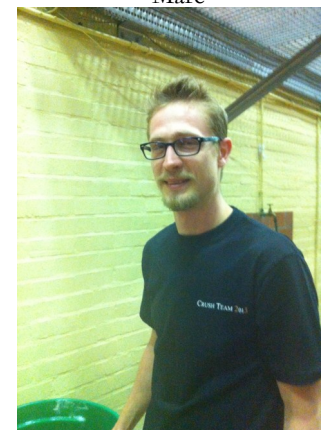
So we welcome Marc from the village of Nuits St Georges and Sebastian from the city of Beaune. They are both at the Wine School in Beaune.

We hope you will learn for us and that you will contribute to your harvest experience with us in Robertson.

Enjoy the warm hospitality of the Graham Beck Wines' team and off-course Bettie's lunch time meal!



Marc



Sebastian

Special points of interest:

- Bubbly grapes all in for 2013! Yeah!
- Spirit of the Robertson's Harvest team remains on a high!
- Hands on Harvest 2013—This coming weekend.
- Scary situation—Tanks in cellar filling up fast and 'furiously'.

Update on Harvest 2013

All the bubbly grapes are finally in the cellar and it is quite a relief. Grapes however do continue to arrive but at least is for still wines—mainly Chardonnay and Viognier. We still a short time away of receiving the first red grapes for red wine, naturally! However

we have entered the stage of "Tank Tetris" - This is a serious "game" and by the end of this harvest we will be releasing V.23.1 We have now 88 different parcels of base wines finishing its fermentations. As we cannot ferment in full tanks as during fermentation

the ferments foam, so now comes the challenge selecting the identities/parcels we like to keep separately and fill them to capacity with the other ones. So the juggling of which tanks to release or open up is called Tank Tetris.

Look at Varietals: PINOT NOIR

Pronounced [pino nwar]

It is a black wine grape variety of the species *Vitis vinifera*. The name may also refer to wines created predominantly from Pinot noir grapes. The name is derived from the French words for "pine" and "black" alluding to the grape variety's tightly clustered dark purple pine-cone shaped bunches of fruit.

Pinot noir grapes are



grown around the world, mostly in the cooler regions, but the grape is chiefly associated with the Burgundy region of France.

It is widely considered to produce some of the finest wines in the world, but is a difficult variety to cultivate and transform into wine.

The king of Burgundy but notoriously difficult to grow elsewhere. Although

not yet widely planted, this variety is now producing excellent wines in the cooler viticultural areas of South Africa.

Wines tend to be lighter in colour with distinct vegetal and sometimes animal flavours and aromas.

A large proportion is used in Cap Classique sparkling wines and is an essential component to classic Champagnes.

Mossie—Yet on another mission or two!

Mossie: *"It has always been my goal to trace and track our very endangered rabbit in Robertson"*.

Preliminary tests has shown that we can manage to capture the Riverine Rabbit on film.

The recent filming following a colony of the normal rabbit in the same environment and habitat, we have managed to capture them on the same cameras used in the recent leopard project. See the pho-



tograph of the rabbit on the left. The image is very clear and our challenge now lies in finding the right habitat and population of the real McCoy—The Riverine Rabbit!

Once we have found the right place we will set the cameras and then.... Wait! :)

Another project Mossie is busy with, is to see if he cannot get nice pictures of the

Cape Clawless Otter in the Finch River that runs through the farm I Robertson.

Early indications are very positive as we have found their regular pathways they use and as well as their mittens they constantly use. *'It seems that they are habitual creatures'* - Mossie says!.

Mossie is determined and will keep us all informed on the progress made here!

Spotlight on: Marius Stevens

Marius started as a casual at Graham Beck Wines in 2002 and quickly impressed the management and was appointed permanently in April 2003. Marius lives in Robertson and is married with one daughter of 5 and just started school this year. He started as a general cellar hand and currently is in the position of senior cellar

worker. During the years at Graham Beck Marius has completed many courses. He has completed Junior Cellar Management and has joined Benna in completing the Leadership and Management module which is equal to NQF level 4. We are extremely proud of this achievement up to date.

The things that bothers Marius: *"When there is no open communication between management and that of the staff on the floor!"*

What makes Marius happy: *"Really good Jazz music and ensuring that management is happy with his work!"*

Hobbies include making music with a Bass Guitar. *Bring it on!*



Landmark Foundation—Leopard & Predator Project

Why Focus on Leopards?

The leopard (*Panthera pardus*) is a protected species. They are the last remaining top predator in much of their range in the Cape. They therefore play an essential role in the ecosystem. By ensuring leopards remain in the system, other species from antelope and plants are automatically conserved. Our focus is thus on the conservation of the entire trophic pyramid. These animals are not restricted to protected areas as obstacles such as fences are easily crossed. The loss of habitat

and persecution by humans are the two major factors which cause leopard and other species to diminish and become extinct in most areas.

The Robertson project is focusing on the corridor linking the Langeberg and Riviersonderend Mountain ranges and the mountain ranges between De Doorns and Montagu.

The initial results of this survey/mapping of the Cape Leopard indicates that there are potentially 19 isolated populations which equates to approximately 350 adults in

this area. This represents 3,3 leopards per 100km² vs 1,6 leopards per 100km² in other monitored areas. Remarkable indeed.

A network of cameras are located in various sites in the Robertson area. The camera is IR so it captures any movement within its view-range and takes a short video as well. These cameras are regularly checked and the pictures/videos are downloaded and forms the database. See our own leopard (on the right) has a 'girlfriend'



Hands on Harvest 2013!

SORRY...fully booked!!!!

We cant 'help being so popular—the hosts are Pierre de Klerk & Pieter Ferreira.

Arrive at Graham Beck Wines' Robertson cellar just before 08:00 with your rough work clothes and closed shoes - dress lightly and bring a hat. Join the Graham Beck picking team in the vineyard.

See what back-breaking work it is to cut grapes and carry a full basket to the waiting trailer. Take a quick break for a well earned breakfast, then crush and de-stem your grapes and start the fermentation of your own juice – guided by Pieter Ferreira, our Cellar Master and Pierre de Klerk, our Robertson Wine-maker. After tasting the pro-

gress of other ferments in the tanks at our winery, enjoy a wonderful drive through the Graham Beck Nature Reserve and retire for lunch at Mossies' Lapa in the Game Reserve with a glass or two of Graham Beck bubbles to celebrate your maiden or next vintage harvest experience. Afterwards Pierre and Pieter returns to yet another normal harvest day!



Our harvest rollercoaster track so far!

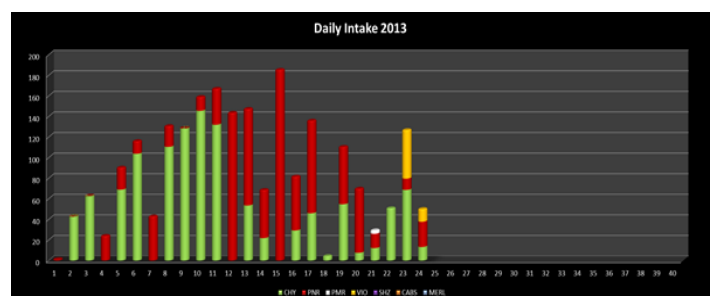
I would say this would be rather freakish! if one was to build such a rollercoaster track according to the graph. Interesting to see how these peaks differ vintage to vintage. It never seems to be the same pattern.

At last we see new colours joining the 'sea' of green and

red of the Chardonnay and Pinot Noir we have been harvesting for our Cap Classique.

19 February was the last day of receiving grapes for our bubbly. Thank goodness we can 'stretch' the vintage in this way by having grapes coming from other areas. Mission complete! for now and now

the still wine grapes to arrive—most probably for the next five weeks—weather dependent!



Graham Beck Harvest 2013 News VI

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 .. “and still in search of the perfect bubble”



What is it exactly?

For most red wines, the first stage of winemaking is to separate the grape berries from the stems (here, the term ‘stem’ is used to refer to the main axis of the cluster of grapes, known as the rachis, plus the bits that attach the berries to this, known as pedicels). The stems make up about 2–5% of the weight of the cluster, and they vary in colour from green to brown. Widely considered to be old fashioned and rustic. But it is coming back into fashion for those who appreciate elegance and interest in their

Nothing less than our utmost best.

That is what drives us at Graham Beck Wines. Our founder, Graham Beck, laid the foundations for this unswerving commitment towards excellence. His unmitigated passion, visionary approach and meticulous attention to detail continue to inspire us to raise the bar when it comes to delivering the utmost in quality and consistency.

It is this sense of purpose and clarity of intention which guides us in all aspects of our business, reaffirming Graham Beck Wines’ status as a world class wine destination.

In consistently building on our reputation as producers of the finest wines, an award-winning supporter of biodiversity as well as a champion of the development of our farming communities, we constantly strive to uphold his legacy. We are consummate caretakers – of our wines, people, environment, customers and consumers.

Nothing less will do.

Whole Bunch or Cluster Fermentation on Reds

wines, especially for Pinot Noir and Syrah.

The benefits of whole bunch?

One is textural: it seems to deliver a textural smoothness or silkiness that is really attractive and often have a grippy, spicy tannic edge that can sometimes be confused with the structural presence of new oak.

Frequently cited as a benefit is the enhanced aromatic expression of the wine. Freshness is another positive attribute associated with whole bunch. Done well, whole cluster can help make wines that are more elegant than their totally

destemmed counterparts. It seems that the circle has turned. What was once seen as an outmoded practice—including the stems in red wine ferments—is now becoming a fashionable wine-making tool for those seeking elegance over power.

This article is a revised and shortened form of a piece that first appeared in *The World of Fine Wine*. For a full version go to:

<http://www.wineanorak.com/wholebunch.htm>