



## *Importance of temperature when pouring our Cap Classique !*

### Inside this issue:

*Look at Varietals* 2

*Mossie shares his beauties!!!* 2

*Spotlight on.....* 2

*Leopard Project Part III* 3

*When Harry meets.....* 3

*The rollercoaster tracking* 3

*Back Page* 4

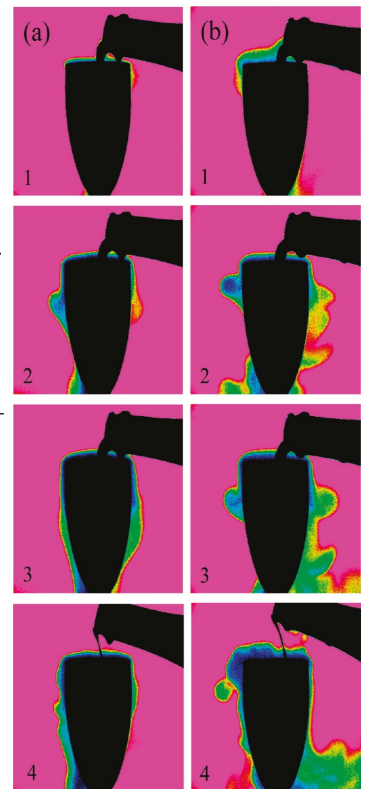
This is a topic sounds a little like rocket science but is extremely interesting. In this shortened version of a study done on the role of temperature when pouring, we can see the results in the pictures.

Generally speaking, the higher the velocity of the mixing flow patterns, the thinner the thickness of the diffusion boundary layer, and, finally, the higher the volume fluxes of gas species outgassing from the supersaturated liquid medium. Pouring sparkling wine into a flute is a hugely turbulent phase which induces the formation of various eddies and convection currents through the liquid phase. Therefore, the mechanism behind the loss of dissolved CO<sub>2</sub> molecules from champagne during the pouring step is undoubtedly ruled by diffusion-convection. Now enough 'jargon'. The role of temperature, it clearly appears from Table 1 that,

the higher the temperature of sparkling wine, the higher its loss of dissolved CO<sub>2</sub> during the pouring step is. In table (a) pictures 1 to 4 shows sparkling wine poured at 4 °C & in (b) 1 to 4 was poured at 18 °C.

Quite remarkable the difference. It means that the viscosity of sparkling wine is strongly temperature-dependent. The lower the sparkling wine temperature is, the lower the diffusion coefficient of dissolved CO<sub>2</sub> molecules and therefore the flow patterns induced by turbulences of the pouring step certainly calm down more rapidly.

This is why I will now insist on an **ice machine!** So next time you pour our bubbly—Think **temperature!** Literally feels like we can now do the celebration of the crown!



Abstract from: J. Agric. Food Chem. 2010

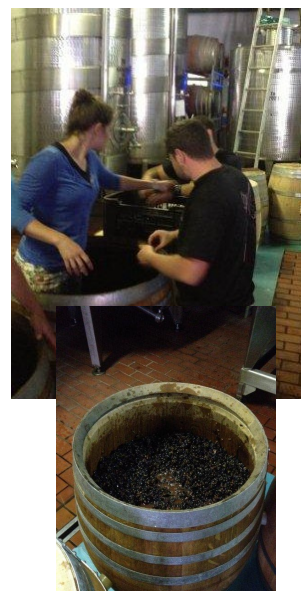
### Special points of interest:

- Feast of the senses with Nobu and Graham Beck bubbly on 1st May—see menu!
- Spirit of the Robertson's Harvest team remains alert as first red's come in.
- I insist on an ice machine—Serve your bubbly rather too cold!
- What is it about base wine?

## *Interns get down and dirty!*

Our harvest interns every year gets an opportunity to make their own barrel of wine. This is not only making it but they need to pick their own grapes for the barrel. It all becomes a secretive operations as they don't share any information of how they make their barrel. This is part of our Project Pi-

not. Pinot Noir recently become high fashion and it is important to follow these trends and see how our own Pinot red wine clone 777 can do. We love Burgundy=Pinot Noir! Here Jolette does a wild thing—jumps into her barrel to gently 'crush' the grapes she had picked before doing a open barrel fermentation. Watch this space....



## Look at Varietals: **VIOGNIER**



Viognier (French pronunciation: [vioɲje] or more simply “vannier”) is a white grape. The origin of the Viognier grape is unknown. Viognier is presumed to be an ancient grape, possibly originating in Dalmatia (present day Croatia) and then brought to Rhône by the Romans. One legend states that the Roman emperor Probus brought the vine to the region in 281 AD. Another legend has the grape packaged with Syrah

on a cargo ship navigating the Rhone River en route to Beaujolais when it was captured near the site of present day Condrieu by a local group of outlaws known as ‘culs de piaux’.

Can be a difficult grape to grow because it is prone to powdery mildew. It has low and unpredictable yields and should be picked only when fully ripe. When picked too early, the grape fails to develop the full

extent of its aromas and tastes. When picked too late, the grape produces wine that is oily and lacks perfume. Viognier - Becoming increasingly fashionable internationally, this variety has been grown for centuries in the northern half of the Rhône valley in France. An early ripener, it produces delicate complex wines with peach, apricot, honey and spice aromas under the right conditions. It is also sometimes blended with Shiraz (to a maximum of 20%).

## Mossie's shares his rare beauties!



First sighting! Of the Cape Clawless Otter on camera at Madeba. The Cape clawless otter (also known as Groot Otter) (*Anonyx capensis*) is the larger of the two species found on the African continent. Humans are the most significant threat to this

species with degraded river systems and overfishing pos-

ing a far greater threat than hunting. Fortunately through the diligent restoration of the Vink River which runs through our Robertson Game Reserve property we've successfully been able to provide a safe habitat for this remarkable creature, encouraging a healthy re-population and providing regular sightings along the river banks.

Habitat: Logs, branches, and

loose foliage greatly appeal to the otter as this provides shelter, shade, and great rolling opportunities. Slow and rather clumsy on land, they build burrows in banks near water, allowing for easier food access and a quick escape from predators. Females give birth to litters of two to five young around early spring. Mating takes place in short periods in December. Gestation lasts around two months (63 days)

## Spotlight on: Daniel Erasmus



Now here is a remarkable story! Daniel is one of the longest serving members on Madeba Farm, at least that I know of. He joined in 1983 soon after Mr. Beck bought Madeba Farm. Daniel started as a groomsman for the late Colin Tyler who managed the quarantine horse station on Madeba. In the early years all the imported horses had to spend a certain time

away from the other horses. Then in the late 90's the horses gave way for more vineyards and Daniel decided to join the cellar team and not go to the farm. Daniel is married to Sarina who has been involved for years at our Crèche on the farm—taking care of our farm kids. They have four children. Daniel's current position is

general cellar worker. The things that bothers Daniel: “*INot much in life!*”

What makes Daniel happy: “*Loves looking after his animals like small amount of cattle that roam on Madeba and likes growing his own vegetables at home*”.

Daniel loves taking his family to the sea-side.

# Landmark Foundation—Leopard & Predator Project

## Part III— More Attributes:

During the Cape Leopard study an interesting aspect was picked up in their territorial behavioural patterns.

In mountain areas like Robertson and Hermanus males will roam 250 km<sup>2</sup> (25,000 ha) and females will roam 120 km<sup>2</sup> (12,000 ha). In forest areas such as the Garden Route males roam 120 km<sup>2</sup> (12,000 ha) and females 55 km<sup>2</sup> (5,500 ha)

This illustrates the difference in resource availability and use

between mountain and forest cats.

In forests there is higher resource availability so they travel much less between kills, which also tend to be larger like bushbuck (sustain for many days more)..

In mountains they constantly on the move for food due to more limited prey availability and smaller prey

Another interesting fact is that males allow 10% overlapping of territory with other males and may contain up to two females in it — See Fig B

Females on the other hand maintain strict territories from other females, they don't cross over —See Fig A

•In conclusion results indicate leopard populations are low in the Cape.

•Protected areas are not enough to ensure the species survival. (quite sad!)

•Need to implement methods to reduce conflict outside protected areas to solve human-predator conflict

•These need to be economically viable and practical—nonlethal controls.

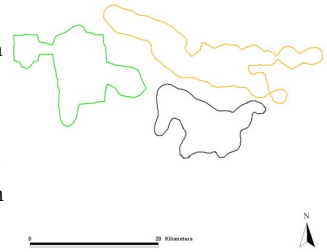


Fig A

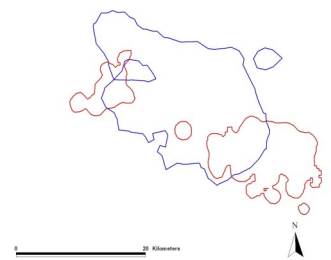


Fig B

## “When Harry meets.....!”

I had the privilege to meet HRH Prince Harry last week during his charity dinner for Sentebale in Johannesburg.

What a delightful young chap. Down to earth and interesting. I am seriously glad I am not in his shoes.... As Graham Beck Brut NV was the official welcoming drink, together with our friend Jordan Wines—the official wines for dinner— we were called into a break-away room

to meet Prince Harry on a one-on-one basis before dinner. What a treat and honour. He just arrived back from Lesotho and told us a little of his day and that he took the “Gjow-train” (funny) back from the helipad from OR Tambo.

Always heart-warming when total strangers and VIP’s comes up to one—during

the evening—and say that Graham Beck Brut NV is their preferred bubbly of choice—even so the British High Commissioner! Very rewarding but one then realizes how much work there is to still do.

Special thanks to Gary & Kathy from Jordan Wines who have included Graham Beck Wines for this special evening. Memorable indeed!

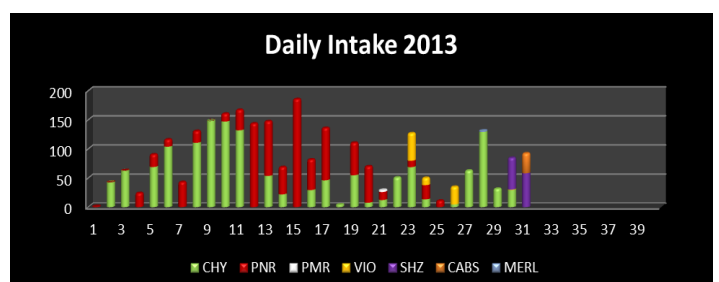


## The harvest rollercoaster — so far!

Yeah! more colour to the harvest snap-shot. We have been waiting patiently for our reds to reach optimum phenolic ripeness but it has been worth the wait. Consistent warm days have been around but Pieter Fouche is a maestro when it comes to water-household-management. Well

done—as he says “*sê net en eke lave vir julle!*” All base wines are dry and most have been racked & stacked but it still continues. We’ve been able to help out Erika with some tank space to ferment some Shiraz and Cabernet that will go towards the Game Reserve wines. The season in other

areas seems to be more advanced in ripeness and seldom we have ever had Shiraz and Cabernet in the same week, at this time.





*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.....*

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**Nothing less**



So Far: Harvest 2013

Total Grapes

**2 635 Tons**

2 635 000 kg of grapes  
= 1 750 000 bottles of wine

## GRAHAM BECK EVENING

Wednesday 01<sup>st</sup> May 2013

### SCALLOP NEW STYLE AND KINGKLIP WITH YUZU HONEY

Graham Beck Blanc De Blanc 2008

### SALMON PAPER THIN SALAD WITH JALAPEÑO DRESSING

Graham Beck Brut NV

### SEAFOOD WITH CEVICHE AND POTATOES

Graham Beck Non Vintage Rosé

### KINGKLIP CRAYFISH MISO BUTTER

Graham Beck Cuvée Clive 2005

### PORK KAKUNI

Graham Beck Brut Vintage 2008

### PASSION FRUIT BRÛLÉE

Graham Beck 'Bliss' Demi Sec



## *Some secrets of a base wine tasting!*

Tasting base wine (in French vins clairs) is hard work. These young wines generally display simple and discreet flavors which are just about rendered unnoticeable—at least to the untrained palate—by the extreme acidity which characterizes them. Often, when tasting several still wines, one's jaws and teeth will become affected by the acidity, hence the need to draw out the tasting and blending sessions over several weeks. Furthermore, when blending, the winemaking team has to project the evolution of the wine over time and predict the contributions the second fermentation and aging on lees will bring to the resulting different styles of our Cap Classique's. The final blend

needs to be a balanced wine with some roundness, a little complexity and plenty of unobtrusive acidity which conforms to the house style – it is an extremely diligent process of trial and error where several potential candidate wines will be rejected, tweaked and re-blended before the winemakers decide on the magical “ONE” - the BLEND!

For our vintage Cap Classique's the blending process differs because all the wines in the blend will be base wine—no reserve wines are used. This means the overall growing and ripening conditions that year had to be pretty ideal to create these base

wines with enough flavor intensity and roundness to balance out acidic harshness. These blends are slightly less elaborate than their non-vintage counterparts as they are less tied into a house style: they are first and foremost an expression of one particular year. Yet tasting and blending of base wines for our vintage expressions is still no walk in the park as winemakers will have to predict the development of the wine further into the future since vintage champagne has longer aging requirements, as long as up to 5 years. Herein lies some secrets!!!