



Groote Post Méthode Cap Classique Brut NV

main variety Chardonnay

vintage NV

analysis alc: 12.5 | ph: 3.40 | rs: 7.5 | ta: 6.1

type Cap_Classique

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Medium

tasting notes

The Groote Post Brut is an elegant refreshing Cap Classique displaying a vibrant pale gold colour, a fine creamy mousse, zesty notes of green apple and white pear with hints of brioche, a well-rounded velvety yet lively mouthfeel and a crisp lingering finish.

blend information

60% Chardonnay, 40% Pinot Noir

in the vineyard

Vines planted: 2001

Soil: Hutton / Oakleaf

Yield: 6 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable Perold system

Elevation: 250m above sea level south-facing slope

about the harvest

Pinot Noir ripe at 19.5° Balling.

Chardonnay ripe at 18.5° Balling.

in the cellar

We do a traditional whole bunch pressing, and for the Brut, we only use the first free-run juice (400 litres per ton) of the Pinot Noir, to prevent too much tannin extraction. The juice undergoes fermentation in stainless steel tanks and spends three months on the lees thereafter. As a non-vintage wine, we have the luxury of making up the final blend from different vintages. The wine undergoes a second fermentation in the bottle and matures for 14-20 months on the lees. Thereafter the disgorging and dosage take place.