



## Groote Post The Old Mans Méthode Cap Classique Brut Rose

main variety Chardonnay

vintage NV

analysis alc: 12.42 | ph: 3.38 | rs: 5.4 | ta: 6.6

type Sparkling

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

### tasting notes

This MCC is salmon-pink tinged with flavours of strawberry and hints of yeasty biscuit. It is crafted according to the age-old tradition of second fermentation in the bottle.

### blend information

70% Chardonnay, 30% Pinot Noir

### in the cellar

The fruit is carefully selected from slopes overlooking the Atlantic ocean. All the grapes are whole-bunch pressed and only the best quality juice is kept for the second fermentation. After 12 months on the lees, the bottles are ready for riddling and degorgement.