



Groote Post Brut Rosé NV

main variety Chardonnay

vintage NV

analysis alc: 12.5 | ph: 3.44 | rs: 7.5 | ta: 7.0

type Cap_Classique

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Light

tasting notes

The wine is refreshingly dry with abundant strawberry and raspberry flavours. It has a delicate mousse which supports a dry, rich palate.

blend information

70% Chardonnay, 30% Pinot Noir

in the vineyard

Vines planted: 2001

Soil: Hutton / Oakleaf

Yield: 6 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 250m South Facing

about the harvest

The grapes are picked greener to capture youthful fruit and a higher acidity level is needed to make the MCC sparkling wine. The fruit is carefully selected from slopes overlooking the Atlantic Ocean.

in the cellar

After fermentation the wine is blended with previous vintages and a final blend is then bottled for the second fermentation. Hence the wine being labelled non-vintage. The second fermentation and ageing normally takes 12—14 months.