



## Groote Post Brut Rosé NV

main variety Chardonnay

vintage NV

analysis alc: 12.18 | ph: 3.31 | rs: 9.4 | ta: 8.8

type Sparkling

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of origin 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 vineyard

The fruit is carefully selected from slopes overlooking the Atlantic Ocean.

### in the cellar

To maintain consistent quality and style we kept this MCC non-vintage. The final blend before second fermentation can consist of two to three different vintages.

All the grapes are whole bunch pressed. Only the best quality juice is used for the initial fermentation. After fermentation the wine is blended with previous vintages and a final blend is then bottled for the second fermentation. The second fermentation and ageing normally takes 10 to 12 months.