

The Old Man's Sparkle - 2nd Release Methode Cap Classique

main variety Merlot

vintage NV

analysis alc: 12.5 | ph: 3.56 | rs: 4.0 | ta: 5.1

type Sparkling

producer Grootepost Vineyards

style Dry

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

This Sparkling wine is made according to the age old tradition of a second fermentation in the bottle and then maturing on the lees for an extended period. This time-honoured process lends a yeasty and biscuit flavour to the wine. The Old Man of Grootepost, Peter Pentz, is proud to release his second vintage sparkle, which he assures will bring festivity to all celebrations of life.

blend information

100% Merlot

about the harvest

Merlot grapes were picked green at 19° B and formed the base wine.

in the cellar

The Old Man's Sparkle is made according to the age old French tradition of the wine undergoing a second fermentation in the bottle. The wine was hand-riddled in wooden riddling racks, before disgorging and dosage. Two years in the bottle before release has added great intensity to the wine.

