

The Old Man's Sparkle - 3rd Release Methode Cap Classique

main variety Merlot

vintage NV

analysis alc: 12.5 | ph: 3.47 | rs: 5.5 | ta: 5.5

type Sparkling

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Coastal

tasting notes

This sparkling wine is crafted according to the age-old tradition of a second fermentation in the bottle, producing a delicate salmon-pink MCC. This time-honoured process lends a yeasty and biscuit flavour to the wine. The wine pays tribute to Peter Pentz, the patriarch of the Pentz Family, whose greatest wish is that his bubbly will add a sparkle to your life.

blend information

59% Merlot, 29% Chardonnay, 12% Pinot Noir

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.

