



## 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.