

## Groote Post Brut Rosé NV

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.

**variety** : Chardonnay | 70% Chardonnay, 30% Pinot Noir

**winery** : Groote Post Vineyards

**winemaker** : Lukas Wentzel

**wine of origin** : Darling

**analysis** : **alc** : 12.18 % vol **rs** : 9.4 g/l **pH** : 3.31 **ta** : 8.8 g/l

**type** : Cap\_Classique **style** : Dry

**pack** : Bottle **size** : 750ml **closure** : Cork

2017 Platter's South African Wine Guide - 3 stars

2016 Platter's South African Wine Guide - 3 star

2015 Platter's South African Wine Guide - 3 stars

2014 John Platter's Wine Guide - 3½ stars

**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.



## Groote Post Vineyards

Darling

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