

Groote Post Brut Rosé NV

The wine is refreshingly dry with abundant strawberry and raspberry flavours. It has a delicate mousse which supports a dry, rich palate.

variety : Chardonnay | 70% Chardonnay, 30% Pinot Noir
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Darling
analysis : alc : 12.5 % vol rs : 7.5 g/l pH : 3.44 ta : 7.0 g/l
type : Cap_Classique **style** : Dry **body** : Light **taste** : Fruity
pack : Bottle **size** : 750ml **closure** : Cork

2020 SA Sparkling Wine Championships - Double Gold

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.



Groote Post Vineyards

Darling

022 492 2825

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