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Groote Post Méthode Cap Classique Brut NV

The Groote Post Brut is an elegant refreshing Cap Classique displaying a vibrant pale gold colour, a fine creamy mousse, zesty notes of green apple and white pear with hints of brioche, a well-rounded velvety yet lively mouthfeel and a crisp lingering finish.



variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Darling
analysis : **alc :** 12.0 % vol **rs :** 8.7 g/l **pH :** 3.23 **ta :** 7.5 g/l
type : Cap_Classique **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Vines planted: 2001
Soil: Hutton / Oakleaf
Yield: 6 t/ha
Irrigation: Supplementary
Trellising: 5 wire extended moveable Perold system
Elevation: 250m above sea level south-facing slope

about the harvest: Pinot Noir ripe at 19.5° Balling.
Chardonnay ripe at 18.5° Balling.

in the cellar : We do a traditional whole bunch pressing, and for the Brut, we only use the first free-run juice (400 litres per ton) of the Pinot Noir, to prevent too much tannin extraction. The juice undergoes fermentation in stainless steel tanks and spends three months on the lees thereafter. As a non-vintage wine, we have the luxury of making up the final blend from different vintages. The wine undergoes a second fermentation in the bottle and matures for 14-20 months on the lees. Thereafter the disgorging and dosage take place.

Groote Post Vineyards

Darling
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