

TERRY SEITZ INC.

Importers of Fine South African Wines



GROOTE POST THE OLD MAN'S SPARKLE

MÉTHODE CAP CLASSIQUE BRUT ROSÉ

TASTING NOTES

This MCC sparkling wine is crafted according to the age-old tradition of a second fermentation in the bottle. This time-honoured process lends a yeasty and biscuit flavor to the wine. The Old Man of Groote Post, Peter Pentz, is proud to release his Brut Rosé, which he assures will bring festivity to all celebrations of life.

IN THE CELLAR

The fruit is carefully selected from slopes overlooking the Atlantic Ocean. All the grapes are whole-bunch pressed and only the best juice is kept for the age old French tradition of the wine undergoing a second fermentation in the bottle. After 12 months on the lees, the wine was hand-riddled in wooden riddling racks, before disgorging and dosage.

TECHNICAL ANALYSIS

Winemaker Lukas Wentzel
Alcohol 12.42% vol
pH 3.38
RS 5.4 g/l
Total Acid 6.6 g/l
Appellation Darling

BLEND INFORMATION

30% Pinot Noir
70% Chardonnay