



## GROOTE POST BRUT ROSE MCC

### TASTING NOTE

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

### 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.

### TECHNICAL ANALYSIS

Alcohol: 12.5%      pH: 3.31 g/l      RS: 9.4 g/l      TA: 8.8 g/l

### BLEND INFORMATION:

70% Chardonnay  
30% Pinot Noir

**WINEMAKER** Lukas Wentzel