



# GROOTE POST

*upon Darling Hills*

## Groote Post Méthode Cap Classique Brut

### TASTING NOTES

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.

### IN THE VINEYARD

Vines planted: 2001

Soil: Hutton / Oakleaf

Yield: 6

tons per hectare

Irrigation: Supplementary

Trellising:

5 wire extended moveable Perold system

Elevation: 250m above sea level south-facing slope

### WINEMAKER NOTES

The blend composition is 60% Chardonnay and 40% Pinot Noir. The two varietals ripen at different stages with the Pinot Noir ripe at 19.5° Balling and the Chardonnay ripe at 18.5° Balling. We strive to harness the fruity components from the Pinot and the structure and acidity from the Chardonnay.

We do a traditional whole bunch pressing, and for the Brut, we only use the first free-run juice (200 litres per ton) of the Pinot Noir, to prevent too much colour 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.



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ALC: 12.37% vol | PH: 3.22 | RS: 8.5 g/l | TA: 7.7g/l