



Groote Post Riesling 2014

main variety Weisser Riesling

vintage 2014

analysis alc: 12.5 | ph: 3.16 | rs: 11.9 | ta: 6.7

type White

producer Groote Post Vineyards

style Semi Sweet

winemaker Lukas Wentzel

wine of origin Darling

tasting notes

This wine displays beautiful rose petal and peach fragrances on the nose, ginger and spice tantalize the palate. The wine has a long, lingering aftertaste. This vintage is slightly drier than the previous although still classed as off-dry.

blend information

100% Weisser Riesling

in the vineyard

Vines planted: 2007

Soil: Hutton

Irrigation: Supplementary

Trellising: 7 wire extended moveable perold

Elevation: 250 m

about the harvest

Botrytis rot in Riesling vineyards is always a threat and 2014, with its late summer rains, proved to be one of those botrytis years. Bunch selection when picking was key this year,

making sure we only picked the healthiest fruit.

Yield: 7t/ha

in the cellar

The grapes were destemmed and left on the skins for 6 hours. Only the free-run juice from the press was used for fermentation in the stainless steel tanks. The fermentation was stopped at a sugar level of 12g/l by cooling down the wine to 5° C.