

GROOTE POST CHENIN BLANC 2020

TASTING NOTE

This wine shows abundance of white pear and guava flavours on the nose. It offers an explosion of fruit salad flavours on the palate finishing with a long crisp granny smith apple acidity.

IN THE VINEYARD

Vines planted: 2000
Soil: Hutton/Oak leaf
Yield: 10 t/ha
Irrigation: Supplementary
Trellising: 7 wire extended moveable perold
Elevation: 200m

THE HARVEST

We experienced a warmer than usual picking season, which made securing optimal ripeness a bit of a challenge. We set out early morning to hand-pick before the temperatures picked up. The grapes harvested, displayed good concentration of ripe fruit.

IN THE CELLAR

The wine was fermented in stainless steel tanks and made in a fresh style to maintain the natural flavours.

TECHNICAL ANALYSIS

Alcohol: 13.8% pH: 3.21 g/l RS: 4.8 g/l TA: 6.4 g/l

WINEMAKER Lukas Wentzel

