



Groote Post Riesling 2019

main variety Weisser Riesling

vintage 2019

analysis alc: 13 | ph: 3.11 | rs: 9.7 | ta: 7.2

type White

producer Groote Post Vineyards

style Off Dry

winemaker Lukas Wentzel

taste Fruity

wine of origin Darling

body Medium

tasting notes

This vintage displays stone fruit and jasmine fragrances on the nose. The wine has a lingering acidity that is well balanced by natural residual sugar on the palate.

blend information

100% Weisser Riesling

in the vineyard

Vines planted: 2007

Soil: Hutton

Yield: 7 t/ha

Irrigation: Supplementary

Trellising: 7 wire extended moveable perold

Elevation: 250m

about the harvest

The weather was moderate throughout the ripening season. This led to much even ripening of the grapes. Therefore we could harvest at optimal ripeness

in the cellar

The grapes were destemmed and only the free-run juice was used. Fermentation took place in stainless steel tanks for 14 days where after fermentation was stopped by cooling the juice to 6°C. The wine spent 2 months on the lees with occasional stirring.