

GROOTE POST Limited Release Pinot Noir Rosé 2020

TASTING NOTE

Pale rose gold in colour with a bouguet of raspberry and strawberry cream. The palate has a soft elegant finish with red berry notes lingering. The stunning salmon pink colour invites you to just keep on pouring.

IN THE VINEYARD

Vines planted: 2000 Soil: Hutton Yield: 8 t/ha

Irrigation: Supplementary

Trellising: 7 wire extended moveable perold

Elevation: 450m

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 grapes were whole bunch pressed in order to minimize tannins and maintain fruit and elegance in the wine. Only the first half of pressed juice was used for the final product to minimize the extraction of colour.

TECHNICAL ANALYSIS

Alcohol: 13.71% pH: 3.40g/l RS: 1.9g/l TA: 5.8g/l

WINEMAKER Lukas Wentzel