



Groote Post Chenin Blanc 2019

main variety Chenin Blanc

vintage 2019

analysis alc: 13.61 | ph: 3.35 | rs: 1.0 | ta: 6.7

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of origin Coastal Region

body Full

tasting notes

Flavours of peach, guava and granny smith apples are prominent on the nose with a fruit basket of flavours on the palate.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 2000

Soil: Hutton / Oak leaf

Irrigation: Supplementary

Trellishing: 7 wire extended moveable perold

Elevation: 200m

about the harvest

Good rains in the lead up to the 2019 harvest was a big improvement on the previous three dry years. The summer was also cooler than previous years and will lead to more fruit driven wines.

in the cellar

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