



## 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 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.