



Groote Post Barrique Riesling 2017

main variety Riesling

vintage 2017

analysis alc: 13.5 | ph: 3.24 | rs: 3.5 | ta: 6.5

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Darling

body Medium

tasting notes

This wine displays flavours of honey and ginger. The partial use of wood lends to a full palate and lingering aftertaste.

blend information

100% Riesling

in the vineyard

Vines planted: 2007

Soil: Hutton /

Yield: 7 t/ha

Irrigation: Supplementary

Trellising: 7 wire extended moveable perold

Elevation: 250m

in the cellar

The wine started fermentation in a stainless steel tank. A portion of this fermenting must was then transferred to a 500 Litre Acacia wood barrel to complete its fermentation. After fermentation and a further 12 months of barrel ageing, the wine was blended with an equal amount of unwooded Riesling.