Groote Post Chenin Blanc 2021

main variety Chenin Blanc | vintage 2021

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	Coastal Region
body	Full		

tasting notes

This wine shows abundance of white pear and guava flavours on the nose. It offers an explosion of fruit salad flavours on the palate finishing with a long crisp granny smith apple acidity.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 2000
Soil: Hutton / Oak leaf
Irrigation: Supplementary
Yield: 10 t/ha
Trellishing: 7 wire extended moveable perold
Elevation: 200m

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