Groote Post Riesling 2018

main variety Weisser Riesling | vintage 2018

analysis alc: 12.12 | ph: 3.20 | rs: 8.7 | ta: 6.7

type	White	producer	Groote Post Vineyards
style	Semi Sweet	winemaker	Lukas Wentzel
taste	Fruity	wine of	Darling

tasting notes

This wine display beautiful peach, grapefruit and pineapple fragrances on the nose and ginger and spice abound on the palate. The wine has a long , lingering mid palate with generous acidity carrying the wine through to the end.

blend information

100% Weisser Riesling

in the vineyard

Vines planted: 2007
Soil: Hutton
Irrigation: Supplementary
Trellising: 7 wire extended moveable perold
Elevation: 250m

about the harvest

The summer was a challenging one with high temperatures and dry conditions. We left more leaf in the canopy to protect the grapes and gave supplementary irrigation to help the ripening. We were able to harvest at optimal ripeness maintaining fruit and acidity.

Yield: 7t/ha

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.