



Groote Post Chenin Blanc 2002

main variety Chenin Blanc

vintage 2002

analysis alc: 13.5 | ph: 3.3 | rs: 2.5 | ta: 7.1

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Michelangelo International Wine Award 2002 - Silver

Veritas 2002 - Silver

This wine is the pure essence of Chenin Blanc fruit. Unwooded, its blast of flavour fills the mouth, and lingers for a good while. Good natural acidity maintains balance with the stunningly concentrated fruit.

blend information

Chenin Blanc

in the vineyard

Vines planted: 1982 Soil: Clovelly Yield: 4.5 tons per hectare Irrigation: None Trellising: Bush vines Elevation: 200m

about the harvest

Grapes were harvested at 23°C Balling. All fruit was handpicked into baskets. Grapes were cooled down to 5°C Celsius in a cooling container overnight.

in the cellar

The grapes were then sorted on the sorting table and thereafter destemmed. After destemming skin contact was allowed for 5 hours. The press and free run juice were separated and after settling pumped over into tanks where it was inoculated with different yeast strains. After fermentation it was left on the gross lees for 4 weeks. The wine was then fined, filtered and bottled.