Groote Post Chenin Blanc 2008

main variety Chenin Blanc | vintage 2008

analysis alc: 12.5 | ph: 3.58 | rs: 1.4 | ta: 6.1

type White

producer Groote Post Vineyards
winemaker Lukas Wentzel
wine of Coastal

tasting notes
NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Veritas 2008 - Bronze

From old bush vine; a light, refined style with subtle tropical fruit and abundant pear and guava flavours, both on the nose and palate.

blend information
100% Chenin Blanc

in the vineyard
Vines planted: 1982

Soil: Clovelly

Irrigation: None

Trellishing: Bushvines

Elevation: 200 m

about the harvest
A cooler ripening season led to a later harvest of these bush vine grapes.

Yield: 5t/ha

Balling Harvested: 21°

in the cellar
The cooler conditions helped maintain freshness with a lower sugar level and resultant lower alcohol. The juice underwent cold fermentation for 12 days and was left on the gross lees for 2 months before bottling.