



Groote Post Chenin Blanc 2009

main variety Chenin Blanc

vintage 2009

analysis alc: 13.5 | ph: 3.69 | rs: 2.9 | ta: 5.5

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

From the only bush vines on the farm, a bright, full style with its everpresent tropical fruit and green apple flavours. A very good length and body for this vintage and, as it's bottled under screwcap for the first time, will preserve its freshness and verve for a good few years to come. Excellent value for money.

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.