



Groote Post Riesling 2015

main variety Weisser Riesling

vintage 2015

analysis alc: 12.5 | ph: 3.12 | rs: 17.9 | ta: 7.8

type White

producer Groote Post Vineyards

style Semi Sweet

winemaker Lukas Wentzel

wine of Darling

tasting notes

This wine displays beautiful rose petal, 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: 250 m

about the harvest

Riesling is in most years the target of botrytis rot, but this year it escaped the rot due to the early harvest. The grape berries were much smaller than normal because of the very dry rip-ening season. This contributed to a very healthy and concentrated vintage.

Yield: 7t/ha

in the cellar

This was the first year in which the Riesling grapes were pressed as whole bunches. This was done to achieve a more elegant and balanced wine. Fermentation took place in stainless steel tanks for 10 days and was stopped by cooling the must to 6° C. This resulted in a wine with a residual sugar of 17 grams per liter.