



Groote Post Chenin Blanc 2018

main variety Chenin Blanc

vintage 2018

analysis alc: 13.22 | ph: 3.34 | rs: 1.9 | ta: 5.9

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of Coastal Region

body Full

tasting notes

Melon and guava are prominent on the nose with a pleasing minerality on the palate with pear and green fig flavours.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 2000

Soil: Hutton / Oak leaf

Irrigation: Supplementary

Trellishing: 7 wire extended moveable perold

Elevation: 200m

about the harvest

2018 was a challenge for the fruit driven white varieties. Weather patterns are definitely changing as this was a long, dry and warm summer. These unfavorable conditions were countered by good canopy management and early morning picking.

Yield: 10t/ha

in the cellar

The wine was fermented in stainless steel tanks and made in a fresh style to maintain the natural flavours.