



## Groote Post Chenin Blanc 2020

main variety Chenin Blanc

vintage 2020

analysis alc: 13.61 | ph: 3.35 | rs: 1.0 | ta: 6.7

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of Coastal Region

body Full

### tasting notes

This wine shows abundance of white pear and guava flavours on the nose. It offers an explosion of fruit salad flavours on the palate finishing with a long crisp granny smith apple acidity.

### blend information

100% Chenin Blanc

### in the vineyard

Vines planted: 2000

Soil: Hutton / Oak leaf

Irrigation: Supplementary

Yield: 10 t/ha

Trellishing: 7 wire extended moveable perold

Elevation: 200m

### about the harvest

We experienced a warmer than usual picking season, which made securing optimal ripeness a bit of a challenge. We set out early morning to hand-pick before the temperatures picked up. The grapes harvested, displayed good concentration of ripe fruit.

### in the cellar

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