



## Groote Post Barrique Riesling 2017

main variety Riesling

vintage 2017

analysis alc: 13.5 | ph: 3.24 | rs: 3.5 | ta: 6.5

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Darling

body Medium

### tasting notes

This wine displays flavours of honey and ginger. The partial use of wood lends to a full palate and lingering aftertaste.

### blend information

100% Riesling

### in the vineyard

Vines planted: 2007

Soil: Hutton /

Yield: 7 t/ha

Irrigation: Supplementary

Trellising: 7 wire extended moveable perold

Elevation: 250m

### in the cellar

The wine started fermentation in a stainless steel tank. A portion of this fermenting must was then transferred to a 500 Litre Acacia wood barrel to complete its fermentation. After fermentation and a further 12 months of barrel ageing, the wine was blended with an equal amount of unwooded Riesling.