



Groote Post Riesling 2022

main variety Weisser Riesling

vintage 2022

analysis alc: 13.0 | ph: 3.16 | rs: 6.7 | ta: 7.6

type White

producer Groote Post Vineyards

style Off Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Medium

tasting notes

Sweet ripe apricots are prominent on the nose, followed by fragrant notes of jasmine and hints of ginger. A fresh spicy palate is supported by a lovely balance between acid and sugar.

blend information

100% Weisser 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 grapes were destemmed and only the free-run juice was used. Fermentation took place in stainless steel tanks for 14 days where after fermentation was stopped by cooling the juice to 6°C. The wine spent 2 months on the lees with occasional stirring.