

Groote Post Chenin Blanc 2003

main variety Chenin Blanc

vintage 2003

analysis alc: 13.0 | ph: 3.72 | rs: 2.1 | ta: 6.2

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Michelangelo International Wine Awards 2003 - Silver

This wine is the pure essence of Chenin blanc fruit. Unwooded, its blast of flavour fills the mouth, and lingers for a good while. Good natural acidity maintains balance with the stunningly concentrated fruit.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 1982 Soil: Clovelly Yield: 4.5t/ha Irrigation: None Trellising: Bush vines Elevation: 200m

about the harvest

The grapes were harvested at 22° Balling.

in the cellar

Wood maturation: None Bottled: May 2003

