

Groote Post Chenin Blanc 2004

main variety Chenin Blanc

vintage 2004

analysis alc: 13.0 | ph: 3.72 | rs: 2.5 | ta: 6.2

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of origin Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

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 Irrigation: None Trellising: Bush vines Elevation: 200m Yield: 5t/ha

about the harvest

The grapes were harvested at 22° Balling.

in the cellar

Wood maturation: None Bottled: August 2004

