Groote Post Chenin Blanc 2011

main variety Chenin Blanc | vintage 2011

analysis alc: 13.5 | ph: 3.45 | rs: 2.9 | ta: 6.6

type White | producer Groote Post Vineyards

style Dry | winemaker Lukas Wentzel

wine of Coastal

tasting notes

A bright, full-styled Chenin with a tropical fruit-salad palate and green apple flavours. A very good length and body for this vintage and, as it's bottled under screw cap, will preserve its freshness and verve for a good few years to come. Excellent value for money.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 1982
Soil: Clovelly
Irrigation: None
Trellishing: Bushvines
Elevation: 200m

about the harvest

We had an almost mini 'Ice Age' that led to a very late harvest of this cultivar. These cooler conditions led to the beautiful guava and green-apple flavours.
Yield: 5t/ha
Balling Harvested: 22°

in the cellar

The cooler conditions helped maintain freshness with a lower sugar level and resultant lower alcohol. The wine was tank fermented. This wine was made in a fresh style to maintain the natural flavours of the Chenin Blanc grapes.