



Groote Post Riesling 2010

main variety Weisser Riesling

vintage 2010

analysis alc: 11.0 | ph: 3.23 | rs: 11.4 | ta: 7.5

type White

producer Groote Post Vineyards

style Off Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Darling

body Full

tasting notes

The 2010 vintage hints at a subdued floral and fragrant nose with wafts of honeysuckle and jasmine. A fresh, spicy palate that's subtly aromatic and exotic, redolent of dried peaches and ginger. Off-dry and well-rounded, it continues to display the cool climate aspects of Darling.

blend information

100% Weisser Riesling

in the vineyard

Vines planted: 2007

Soil: Hutton

Irrigation: Drip irrigation supplementary

Trellising: 3 wire Perold

Elevation: 250m

about the harvest

Yield: 5t/ha

Balling Harvested: 19°

in the cellar

De-stemmed and left on skins for 6 hours. Only free-run juice was used for the fermentation. Fermentation on stainless steel tanks. Stopped fermentation at 12g/L sugar by cooling down the wine to 5° C before preparing for bottling.