



Groote Post Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.5 | ph: 3.39 | rs: 3 | ta: 5.7

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of origin Coastal Region

body Full

tasting notes

Melon and Guava are prominent on the nose rewardingly rich, gentle acid giving a full mouth feel. Extended length in the finish.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 2000

Soil: Hutton / Oak leaf

Irrigation: Supplementary

Trellishing: 7 wire extended moveable perold

Elevation: 200m

in the cellar

- The wine was fermented in stainless steel tanks and made in a fresh style to maintain the natural flavours.