



Groote Post Riesling 2017

main variety Weisser Riesling

vintage 2017

analysis alc: 11.83 | ph: 3.10 | rs: 8.7 | ta: 7.5

type White

producer Groote Post Vineyards

style Semi Sweet

winemaker Lukas Wentzel

wine of origin Darling

tasting notes

This wine displays beautiful rose petal, grapefruit and pineapple fragrances on the nose and ginger and spice abound on the palate. The wine has a long, lingering mid palate with generous acidity carrying the wine through to the end.

blend information

100% Weisser Riesling

in the vineyard

Vines planted: 2007

Soil: Hutton

Irrigation: Supplementary

Trellising: 7 wire extended moveable perold

Elevation: 250 m

about the harvest

The 2015/2016 summer was a challenging one with high temperatures and dry conditions. We left more leaf in the canopy to protect the grapes and gave supplementary irrigation to help the ripening. We were able to harvest at optimal ripeness maintaining fruit and acidity.

Yield: 7t/ha

in the cellar

The grapes were destemmed and only the free-run juice was used. Fermentation took place in stainless steel tanks for 10 days where after fermentations was stopped by cooling the juice to 6° C. The wine spent 3 months on the lees.