

Groote Post Chenin Blanc 2006

main variety Chenin Blanc

vintage 2006

analysis alc: 12.5 | ph: 3.45 | rs: 2.0 | ta: 6.2

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

WINE Magazine - Chenin Blanc Challenge 2007: 2.5 Stars

This light-bodied wine has elegant nuances of green apple and guava. The lower alcohol of this vintage will appeal to many.

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. Harvesting earlier in February captured the grapes fresh and crisp.

in the cellar

The grapes were hand picked in the morning and sorted. After skin contact the grapes were crushed and only the free-run juice was used. The wine underwent a cold fermentation, was racked, fined, filtered and bottled. Wood maturation: None Bottled: June 2006

