



Groote Post Chenin Blanc 2020

main variety Chenin Blanc

vintage 2020

analysis alc: 13.61 | ph: 3.35 | rs: 1.0 | ta: 6.7

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of Coastal Region

body Full

tasting notes

This wine shows abundance of white pear and guava flavours on the nose. It offers an explosion of fruit salad flavours on the palate finishing with a long crisp granny smith apple acidity.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 2000

Soil: Hutton / Oak leaf

Irrigation: Supplementary

Yield: 10 t/ha

Trellishing: 7 wire extended moveable perold

Elevation: 200m

about the harvest

We experienced a warmer than usual picking season, which made securing optimal ripeness a bit of a challenge. We set out early morning to hand-pick before the temperatures picked up. The grapes harvested, displayed good concentration of ripe fruit.

in the cellar

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