

Groote Post Chenin Blanc 1999

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Greenish hue with tropical flavours with hints of granadilla and peach. Medium bodied, easy drinking wine with a pleasant tropical fruit finish. Ideal for light mediteranean dishes or grilled fish.

variety : Chenin Blanc | Chenin Blanc

winery : Groote Post Vineyards

winemaker : Francois van Zyl

wine of origin :

analysis : alc : 12.02 % vol rs : 3.2 g/l pH : 3.4 ta : 7.5 g/l

type : White

pack : Bottle **size :** 0 **closure :** Cork

ageing : 2 to 3 years

in the cellar : All grapes were destemmed and crushed. The juice was settled for three days, then racked inoculated with active dried yeast. Fermentation temperatures caried between 10-12Â°C and it took 12-14 days to complete. The wine was kept on the gross lees for six weeks with occasional stirring after which it was fined, filtered and bottled.



Groote Post Vineyards

Darling

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