

Grunberger Stein 2001

Winemaker Carl Lambour says that this clear wine with a greenish tint has pronounced fresh fruit salad aromas with a hint of spiciness in the background. On the palate it is well balanced with an appealing fruit flavour. The Stein stands up well to a variety of dishes such as pastas, fish and white meat.

variety : Chenin Blanc | Chenin Blanc, Riesling, Gewurztraminer

winery : Grunberger

winemaker : Karl Lambour

wine of origin :

analysis : alc : 11.39 % vol rs : 17.9 g/l pH : 3.57 ta : 6.8 g/l

type : White

in the vineyard : The Chenin Blanc grapes were sourced from the trellised vineyards in the Stellenbosch and Malmesbury regions, situated at 100 to 160 metres above sea level and grown in alluvial and gravel soils. The vineyards were planted between 1985 and 1994.

The Riesling grapes were sourced from the trellised vineyards in the Franschhoek and Stellenbosch regions, situated at 110 to 210 metres above sea level and facing north/northwesterly. They are grown in yellow brown soils with a substructure of soft decomposed rock. They were planted between 1981 and 1990.

The Gewürztraminer grapes were sourced from vineyards in the Stellenbosch and Durbanville regions, situated at 96 to 150 metres above sea level and facing south/southwesterly. The vines are grown in deep red to gravel soils of clay substructure. They were planted between 1984 and 1986.

about the harvest: The Chenin Blanc was hand picked from mid-February until mid-March at 22° to 23° Balling. The Riesling and the Gewürztraminer were hand picked throughout March, with the Riesling picked at 21,5° Balling and the Gewürztraminer at 22° to 22,5° Balling.

in the cellar : The wine was fermented at 14°C for 14 days. It is made from a blend of Chenin Blanc (64%), Riesling (18%) and Gewürztraminer (18%).

