

Groote Post Chenin Blanc 2002

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Michelangelo International Wine Award 2002 - Silver

Veritas 2002 - Silver

This wine is the pure essence of Chenin Blanc fruit. Unwooded, its blast of flavour fills the mouth, and lingers for a good while. Good natural acidity maintains balance with the stunningly concentrated fruit.



variety : Chenin Blanc | Chenin Blanc

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.3 ta : 7.1 g/l

type : White

pack : Bottle **closure :** Cork

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in the vineyard : Vines planted: 1982

Soil: Clovelly

Yield: 4.5 tons per hectare

Irrigation: None

Trellising: Bushvines

Elevation: 200m

about the harvest: Grapes were harvested at 23Â° Balling. All fruit was handpicked into baskets. Grapes were cooled down to 5Â°Celsius in a cooling container overnight.

in the cellar : The grapes were then sorted on the sorting table and thereafter destemmed. After destemming skin contact was allowed for 5 hours. The press and free run juice were separated and after settling pumped over into tanks where it was inoculated with different yeast strains. After fermentation it was left on the gross lees for 4 weeks. The wine was then fined, filtered and bottled.

Groote Post Vineyards

Darling

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