



Groote Post Chenin Blanc 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 13.5 | ph: 3.45 | rs: 2.9 | ta: 6.6

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Coastal

tasting notes

From the only bush vines on the farm, a bright, full style with a tropical fruit-salad palate and green apple flavours. A very good length and body for this vintage and, as it's bottled under screw cap, will preserve its freshness and verve for a good few years to come. Excellent value for money.

blend information

100% Chenin Blanc

in the vineyard

Vines planted: 1982

Soil: Clovelly

Irrigation: None

Trellishing: Bushvines

Elevation: 200 m

about the harvest

We had an almost mini 'Ice Age' that led to a very late harvest of this cultivar. These cooler conditions led to the beautiful guava and green-apple flavours.

Yield: 5t/ha

Balling Harvested: 22°

in the cellar

The cooler conditions helped maintain freshness with a lower sugar level and resultant lower alcohol. The wine was tank fermented. This wine was made in a fresh style to maintain the natural flavours of the Chenin Blanc grapes.