

TERRY SEITZ INC.

GROOTE POST RIESLING 2012

TASTING NOTES

The 2012 vintage hints at a subdued floral and fragrant nose with wafts of honeysuckle and jasmine. A fresh, spicy palate that's subtly aromatic and exotic, redolent of dried peaches and ginger. Semi - Sweet and well-rounded, it continues to display the cool climate aspects of Darling.

IN THE VINEYARD

Vines planted: 2007

Soil: Hutton

Irrigation: Drip irrigation supplementary

Trellising: 3 wire Perold

Elevation: 250 m

THE HARVEST

Yield: 5t/ha

Balling Harvested: 19°

IN THE CELLAR

De-stemmed and left on skins for 6 hours. Only free-run juice was used for the fermentation. Fermentation on stainless steel tanks. Stopped fermentation at 12g/L sugar by cooling down the wine to 5°C before preparing for bottling.

BLEND INFORMATION

100% Weisser Riesling

TECHNICAL ANALYSIS

Winemaker Lukas Wentzel Alcohol 11.5 % vol pH 3.08

RS 19.9 g/l

Total Acid 7.5 g/l Appellation Darling