

Groote Post Unwooded Chardonnay 2006

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

A full and riper style this year with layers and layers of flavours. Ripe melon on the nose and an unusual aspect of marmalade and preserved ginger offset with a firm acid structure makes this wine just the perfect food wine.

We recently paired it with a plate of fresh figs, gorgonzola and Parma ham. Heavenly!

variety : Chardonnay | 100% Chardonnay

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.2 g/l pH : 3.75 ta : 6.10 g/l

type : White

pack : Bottle **closure :** Cork

in the vineyard : Vines planted: 1995

Soil: Hutton & Oakleaf

Clones: CY: 235C; 289B; 270B

Yield: 5t/ha

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 400m

about the harvest: We selected our grapes and vineyard blocks especially to make this style of wine. We harvested a little bit earlier to capture more fruit and acid freshness.

in the cellar : During crush we separate, press and free run juice. Fermentation is done in stainless steel tanks at low temperature of 12 – 14°C. After fermentation the wine is left on the lees for 2 months.



Groote Post Vineyards

Darling

022 492 2825

www.grootepost.co.za