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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 â€“ 14Â°C. After fermentation the wine is left on the lees for 2 months.

Groote Post Vineyards

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