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Groote Post Unwooded Chardonnay 2010

An appealing citrus and hint of lime nose with a generous palate of marmalade and preserved ginger. Its full flavours and good length with a lively acid structure makes this an ideal food wine.

An ideal food partner, especially with Asian and Fusion cuisine.



variety : Chardonnay | 100% Chardonnay
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Darling
analysis : **alc :** 14.40 % vol **rs :** 1.9 g/l **pH :** 3.53 **ta :** 6.5 g/l
type : White **style :** Dry
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 : We try to maintain freshness in this style of chardonnay, so therefore we work in very cold, ± 18° C, conditions during the whole crushing and skin contact period. After that we allow the wine to ferment at temperatures between 14° C - 18° C. It takes about 12 days to finish fermentation.

The wine was kept on the lees for not longer than a month and a half.

Groote Post Vineyards

Darling
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