

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, $\pm 18^{\circ}\text{C}$, 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

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