

## Groote Post Unwooded Chardonnay 2011

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

Veritas Wine Awards 2012 - Bronze

**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,  $\pm 18^{\circ}$  C, conditions during the whole crushing and skin contact period. After that we allow the wine to ferment at temperatures between  $14^{\circ}$  C -  $18^{\circ}$  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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