

Groote Post Reserve Chardonnay 2012

Appealing golden straw colour with a nose of toasted farm bread with lashings of butter and zesty lime marmalade. This is a well balanced and elegant chardonnay. The wood is well integrated and balanced with upfront citrus flavours on the mid palate.

variety : Chardonnay | 100% Chardonnay

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 14.08 % vol rs : 2.0 g/l pH : 3.42 ta : 6.1 g/l

type : White **wooded**

pack : Bottle **size :** 0 **closure :** Cork

2014 John Platter's Wine Guide - 4 stars

2013 Old Mutual Trophy Wine Show - Bronze

2013 Michelangelo International Wine Awards, SA - Silver

in the vineyard : Vines planted: 1995

Soil: Hutton

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

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 350m

about the harvest: This was generally a much cooler ripening season. On-shore breezes from the Atlantic Ocean cooled down the grapes during the afternoon. Careful monitoring and canopy management, together with this perfect weather conditions aided us in achieving optimum ripeness.

in the cellar : No skin contact directly onto press and after a very soft pressing the juice is settled over two days and then pumped to 300l French oak barrels. The wine undergoes fermentation in the barrels. After 6 months on the lees in this 20% new and 80% older barrels we select the best performing barrels to blend this special wine.



Groote Post Vineyards

Darling

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