

## 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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[www.grootepost.co.za](http://www.grootepost.co.za)