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Groote Post Unwooded Chardonnay 2013

This wine invites you with a lovely deep straw green colour. Its flavours are full of citrus and lime 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, especially Asian and fusion cuisine.



variety : Chardonnay | 100% Chardonnay
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Darling
analysis : **alc :** 14.49 % vol **rs :** 2.9 g/l **pH :** 3.76 **ta :** 7.1 g/l
type : White **style :** Dry
pack : Bottle **size :** 0 **closure :** Screwcap

2014 John Platter's Wine Guide - 4 stars

in the vineyard : Vines planted: 1995
Soil: Hutton & Oakleaf
Clones: CY: 235C; 289B; 270B
Irrigation: Dry Land
Trellising: 5 wire Perold
Elevation: 400m

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.

Yield: 6t/ha

in the cellar : The unwooded style of chardonnay is about maintaining freshness and therefore the grapes need to be kept at 14° – 18° C during the crush, skin contact period and fermentation. The fermentation lasted 12 days and the wine then spent 3 months on lees.

Groote Post Vineyards

Darling

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