

Groote Post Kapokberg Chardonnay 2013

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 : 14.82 % vol rs : 3.0 g/l pH : 3.6 ta : 6.5 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2015 International Wine and Spirits Competition - Bronze

2014 Old Mutual Trophy Wine Show - Bronze

2014 Decanter World Wine Awards - Bronze

Kapokberg translated as “snowy mountain”. In days gone by, this hill, covered in white Spring flowers, resembled a snow capped mountain. At 459m above sea level, it is the highest hill at Groote Post and bears the name of our vineyard selection wines.

in the vineyard : Vines planted: 1995

Soil: Hutton

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

Yield: 5t/ha

Irrigation: Dry Land Trellising: 5 wire Perold

Elevation: 350m

in the cellar : Chardonnay grapes, with small berries, from high lying vineyards are left hanging late into the season to become fully ripe. The juice was fermented in 300 litre French oak barrels and aged on the lees for 10 months. 15% New oak and 85% older oak was used.



Groote Post Vineyards

Darling

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