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Groote Post Unwooded Chardonnay 2015

The wine has lovely citrus and lime tones on the nose. This vintage is made in a fresher, leaner style than before. The palate has a honeyed structure and the wines balanced acidity will have the wine ageing well in the bottle for a good year or two.



variety : Chardonnay | 100% Chardonnay
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Darling
analysis : **alc :** 14.0 % vol **rs :** 2.2 g/l **pH :** 3.50 **ta :** 6.1 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

2015 Platter's South African Wine Guide - 4 stars

in the vineyard : Vines planted: 1995
Soil: Hutton & Oakleaf
Irrigation: Dry Land
Trellising: 5 wire extended moveable perold
Elevation: 400m

about the harvest: The Chardonnay grows on the highest hill where the rolling morning mist brings damp conditions ideal to slow ripening, but which make it a challenge to keep the vines free of mildew and botrytis.

Yield: 7t/ha

in the cellar : The unwooded style of Chardonnay is about maintaining freshness, therefore the grapes need to be kept at 14° - 18° C during the crush, skin contact period and fermentation. The fermentation in stainless steel tanks lasted 12 days. The wine spent 3 months on the lees before filtration and bottling.

The average weight of the berries was much lighter than last year. This will definitely contribute to more structured and intense wines.

Groote Post Vineyards

Darling

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