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Groote Post Unwooded Chardonnay 2017

Pineapple, citrus flavours are in abundance on the nose and palate. This vintage has fresh acidity and concentrated structure with very good ageing potential.



variety : Chardonnay | 100% Chardonnay
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Darling
analysis : **alc :** 14.0 % vol **rs :** 1.7 g/l **pH :** 3.43 **ta :** 6.9 g/l
type : White **style :** Dry
pack : Bottle **size :** 750ml **closure :** Screwcap

2018 Platter's South African Wine Guide - 4 stars
2017 Michelangelo International Wine and Spirits Awards - Gold
2017 Veritas Awards - Bronze
2017 Dacanter Chardonnay Panel: Recommended at 86 Points

ageing : This vintage has a full and concentrated structure with very good ageing potential.

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 vineyard site is 400m above sea level attracting the full cooling effect of the cold Atlantic. The 2017 harvest went through with very few hot days and the evenings were cooler than most years yielding superior fruit.

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.

Groote Post Vineyards

Darling
022 492 2825
www.grootepost.co.za