

Groote Post Unwooded Chardonnay 2000

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

A greenish gold hue with tropical fruit and hints of banana and pineapple. Medium bodied seriously fruity wine with good acid/sugar balance. This wine has a lingering tropical finish.

variety : Chardonnay | Chardonnay

winery : Groote Post Vineyards

winemaker : Francois van Zyl

wine of origin : Coastal

analysis : alc : 12.82 % vol rs : 1.3 g/l pH : 3.61 ta : 7.1 g/l

type : White

pack : Bottle closure : Cork

ageing : 3 to 4 years

in the cellar : This wine is unfortunately

sold out. All grapes were destemmed and crushed. Juice was treated reductively and SO₂ was added at crushing. Free run juice and first press extraction was sparged with nitrogen and settled for 9 days. Fermentation is induced by active dried yeast and took 16 days to complete. The wine was left for 2 months on its gross lees after which it was racked and left for an additional 4 weeks on the fine lees.



Groote Post Vineyards

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