

## Groote Post Wooded Chardonnay 2001

**NOT AVAILABLE FOR TASTING AT CELLAR DOOR**

Colour: Light gold with a greenish tint.  
Nose: Butterscotch, nuts and dried peach with a hint of lemon.  
Palate: Sweet dried fruit combines well with the soft acid. A slight sweetness on the back palate.

variety : Chardonnay | Chardonnay  
winery : Groote Post Vineyards  
winemaker : Lukas Wentzel  
wine of origin : Coastal  
analysis : alc : 13.5 % vol   rs : 2.4 g/l   pH : 3.75   ta : 5.5 g/l  
type : White  
pack : Bottle   closure : Cork

Veritas 2002 - Silver

in the vineyard : Total Hectares 10  
Clones CY 235 C; CY 289 B; CY 270 B  
Rootstock Richter 99  
Trellising Bush vines  
Irrigation None  
Soil Hutton & Oakleaf  
Elevation 280-330m above sea level on south-facing slopes  
Age of vines 4-5 years

about the harvest: All fruit was handpicked into baskets, after which it was pressed in whole bunches. A three-day settling period was allowed after which the juice was inoculated with active dried yeast and immediately transferred into 500-litre French Oak barrels. Fermentation took 8 days to complete at temperatures varying between 16 & 18°C. After fermentation 60% of the wine was allowed to undergo malolactic fermentation.

The wine spent a period of 8 months in barrel and during this period the lees were stirred frequently. The wine was then fined, filtered and bottled.



### Groote Post Vineyards

Darling

022 492 2825

www.grootepost.co.za