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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 & 18ÂºC. 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

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