

Groote Post Kapokberg Chardonnay 2017

Lime marmalade with toasted buttery notes on the palate, citrus character runs true, supported by just a touch of fine-grain oak and a finish of browned butter.

variety : Chardonnay | 100% Chardonnay

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 13.5 % vol rs : 2.9 g/l pH : 3.34 ta : 6.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2018 Prescient Chardonnay Report - 91
2018 Platter's South African Wine Guide - 4 stars
2017 Vitis Vinifera - Gold
2018 Tim Atkin Master of Wine - Medals of excellence - 93
2018 Old Mutual Competition - Bronze
2018 Vitis Vinifera Awards - Gold

Vintage 2018

2019 Prescient Chardonnay Report - 91 Points

Kapokberg translated as "snowy mountain". In days gone, this hill, covered in white Spring flowers, resembled a snow-capped mountain. At 459m above sea level, it is the highest hill at Groote Post and bears the name of our vineyard selection wines.

in the vineyard : Vines planted: 1995

Soil: Hutton

Irrigation: Dry Land

Trellising: 5 wire extended moveable Perold

Elevation: 350m

about the harvest: The trend is that our harvests are getting earlier and earlier. The old vine chardonnay produced yet another outstanding crop.

Yield: 5t/ha

in the cellar : The juice was fermented in 300L French Oak barrels and aged on the lees for 10 months. 25% New oak and 75% older oak was used.



Groote Post Vineyards

Darling

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