

## Groote Post Unwooded Chardonnay 2002

**NOT AVAILABLE FOR TASTING AT CELLAR DOOR**

This wine expresses the creamy citrus fruit of unwooded Chardonnay. As invigorating as the Atlantic Ocean that cools our vineyards, it is gorgeously fruity, with tingling acidity on the palate that begs the catch of the day or a platter of West Coast oysters.

**variety :** Chardonnay | Chardonnay

**winery :** Groote Post Vineyards

**winemaker :** Lukas Wentzel

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 3.0 g/l   pH : 3.85   ta : 6.9 g/l

**type :** White

**pack :** Bottle   **closure :** Cork



**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 & Oak leaf

Elevation : 280-330 meters above sea level on south facing slopes.

Age of vines : 5-6 years

**about the harvest:** The grapes were harvested between 22-23Â°B. All grapes were harvested by hand and packed into baskets. The grapes were then cooled down overnight to 5Â°C in a cooling container.

**in the cellar :** Almost 80% of the grapes were pressed as whole bunches and 20% were destemmed and left on the skins for 5 hours. After pressing, the separated juice was inoculated with different yeast strains and fermented in tanks. After fermentation the juice was left on its gross lees for 5 weeks and stirred up every week. The wine was then fined filtered and bottled.

### Groote Post Vineyards

Darling

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