

Groote Post Kapokberg Chardonnay 2018

A well-balanced Chardonnay that displays honest fruit. Burned butter, citrus and fine minerality are prominent on the nose. The mid palate offers a long pineapple finish with well balanced zesty citrus acidity.

variety : Chardonnay | 100% Chardonnay

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 13 % vol rs : 1.6 g/l pH : 3.36 ta : 6.4 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:

One of the more difficult years for Chardonnay due to cold evenings and strong winds during our flower season. This also led to very low production and uneven ripening of the grapes.

We harvested in stages to make sure we only receive optimal ripening fruit.

in the cellar : Our new cold room allowed us to ferment and age our Chardonnay under temperature-controlled fermentation and aging conditions. The juice was fermented in 300L French Oak barrels and aged on the lees for 9 months. 70% New oak and 30% older oak was used.



Groote Post Vineyards

Darling

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