

Groote Post Kapokberg Chardonnay 2020

Yellow stone fruit with hints of butterscotch are prominent on the nose. The palate displays minerality and grapefruit finishing with a long zesty acidity.

variety : Chardonnay | 100% Chardonnay

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 13 % vol rs : 2.9 g/l pH : 3.42 ta : 6.2 g/l

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

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

2022 Michelangelo Awards - Double Gold

2021 Platter's Wine Guide - 4½ Stars

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

Yield: 5 t/ha

Irrigation: Dry Land

Trellising: 5 wire extended moveable Perold

Elevation: 350m

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 8 months. 80% New oak and 20% older oak was used.



Groote Post Vineyards

Darling

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