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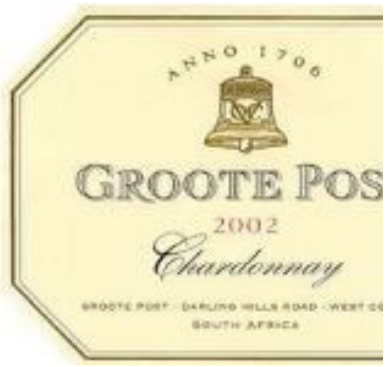
Groote Post Wooded Chardonnay 2002

NOT AVAILABLE FOR TASTING AT CELLAR DOOR



Veritas 2003 - Gold
Michelangelo International Wine Awards 2003 - Gold
Wine 500 Club - Voted as No 1. Wooded Chardonnay
Colour: Light gold with a greenish tint.
Nose: Butterscotch, vanilla 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 :** 13.6 % vol **rs :** 2.1 g/l **pH :** 3.74 **ta :** 6.10 g/l
type : White
pack : Bottle **closure :** Cork

Veritas 2003 - Gold
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in the vineyard : Total hectare: 10
Clones: CY 235 C; CY 289 B; CY 270 B
Rootstock: Richter 99
Trellising: Bush vines
Irrigation: None
Soil: Hutton & Oak leaf
Elevation: 350 metres
Age of vines: 6-7 years

about the harvest: All fruit was handpicked into baskets, after which whole bunches were pressed.
Analysis at harvest: 24Â° Balling
pH: 3.76
TA: 7.04

in the cellar : The juice settled for two days after which it was pumped into 300lt French Oak barrels. Innoculation of the yeast was done in Barrel and 50% was left for spontaneous 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

Darling
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