

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

Michelangelo International Wine Awards 2003 - Gold

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. Inoculation 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

022 492 2825

www.grootepost.co.za