



Groote Post Unwooded Chardonnay 2013

main variety Chardonnay

vintage 2013

analysis alc: 14.49 | ph: 3.76 | rs: 2.9 | ta: 7.1

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

tasting notes

This wine invites you with a lovely deep straw green colour. Its flavours are full of citrus and lime with a generous palate of marmalade and preserved ginger.

blend information

100% Chardonnay

food suggestions

Its full flavours and good length with a lively acid structure makes this an ideal food wine, especially Asian and fusion cuisine.

in the vineyard

Vines planted: 1995

Soil: Hutton & Oakleaf

Clones: CY: 235C; 289B; 270B

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 400m

about the harvest

This was generally a much cooler ripening season. On-shore breezes from the Atlantic Ocean cooled down the grapes during the afternoon. Careful monitoring and canopy management, together with this perfect weather conditions, aided us in achieving optimum ripeness.

Yield: 6t/ha

in the cellar

The unwooded style of chardonnay is about maintaining freshness and therefore the grapes need to be kept at 14° – 18° C during the crush, skin contact period and fermentation. The fermentation lasted 12 days and the wine then spent 3 months on lees.