

## Groote Post Unwooded Chardonnay 2006

main variety Chardonnay

vintage 2006

analysis alc: 14.0 | ph: 3.75 | rs: 3.2 | ta: 6.10

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

### tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

A full and riper style this year with layers and layers of flavours. Ripe melon on the nose and an unusual aspect of marmalade and preserved ginger offset with a firm acid structure makes this wine just the perfect food wine.

### blend information

100% Chardonnay

### food suggestions

We recently paired it with a plate of fresh figs, gorgonzola and Parma ham. Heavenly!

### in the vineyard

Vines planted: 1995 Soil: Hutton & Oakleaf Clones: CY: 235C; 289B; 270B Yield: 5t/ha Irrigation: Dry Land Trellising: 5 wire Perold Elevation: 400m

### about the harvest

We selected our grapes and vineyard blocks especially to make this style of wine. We harvested a little bit earlier to capture more fruit and acid freshness.

### in the cellar

During crush we separate, press and free run juice. Fermentation is done in stainless steel tanks at low temperature of 12-14°C. After fermentation the wine is left on the lees for 2 months.

