

Groote Post Kapokberg Chardonnay 2016

main variety Chardonnay

vintage 2016

analysis alc: 13.5 | ph: 3.34 | rs: 2.9 | ta: 6.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of origin Darling

body Medium

tasting notes

Lime marmalade with toasted buttery notes on the palate, citrus character runs true, supported by just a touch of fine grain oak and a finish of browned butter.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995

Soil: Hutton

Irrigation: Dry Land

Trellising: 5 wire extended moveable Perold

Elevation: 350m

about the harvest

The trend is that our harvests are getting earlier and earlier. The old vine chardonnay produced yet another outstanding crop.

Yield: 5t/ha

in the cellar

The juice was fermented in 300L French Oak barrels and aged on the lees for 10 months. 25% New oak and 75% older oak was used.

