



Groote Post Unwooded Chardonnay 2017

main variety Chardonnay

vintage 2017

analysis alc: 14.0 | ph: 3.43 | rs: 1.7 | ta: 6.9

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of origin Darling

tasting notes

Pineapple, citrus flavours are in abundance on the nose and palate. This vintage has fresh acidity and concentrated structure with very good ageing potential.

ageing potential

This vintage has a full and concentrated structure with very good ageing potential.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995

Soil: Hutton & Oakleaf

Irrigation: Dry Land

Trellising: 5 wire extended moveable perold

Elevation: 400m

about the harvest

The chardonnay vineyard site is 400m above sea level attracting the full cooling effect of the cold Atlantic. The 2017 harvest went through with very few hot days and the evenings were cooler than most years yielding superior fruit.

in the cellar

The unwooded style of Chardonnay is about maintaining freshness, therefore the grapes need to be kept at 14° - 18° C during the crush, skin contact period and fermentation. The fermentation in stainless steel tanks lasted 12 days. The wine spent 3 months on the lees before filtration and bottling.