

## Groote Post Wooded Chardonnay 2004

main variety Chardonnay

vintage 2004

analysis alc: 14.0 | ph: 3.66 | 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

Fairbairn Capital Trophy Wine Show 2005 - Bronze

WINE Magazine June 2005 - 4 Stars

A potent wine with butterscotch, vanilla and hints of dried peach. The sweet dried fruit forms a splendid surprise with subtle wood and acid integration.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995 Soil: Hutton & Oakleaf Clones: CY235C; 289B; 270B Yield: 5t/ha Irrigation: Supplementary Trellising: Bushvine Elevation: 350m

about the harvest

The grapes were harvested at 24° Balling.

in the cellar

Wood maturation: 8 months Bottled: November 2004

