



Groote Post Unwooded Chardonnay 2022

main variety Chardonnay

vintage 2022

analysis alc: 13 | ph: 3.42 | rs: 2.6 | ta: 6.1

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Medium

tasting notes

Orange blossom and stone fruit are prominent on the nose. Steely minerality with lingering citrus fruit on the palate makes this wine your perfect summer companion.

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/Oak leaf

Yield: 7 t/ha

Irrigation: Dry Land

Trellising: 5 wire extended moveable perold

Elevation: 400m

about the harvest

One of the more difficult years for Chardonnay due to cold evenings and strong winds during our flower season. This also led to very low production and uneven ripening of the grapes. We harvested in stages to make sure we only receive optimal ripening fruit.

in the cellar

The grapes was harvested in cooler conditions and during the crushing and fermentation kept at low temperatures. Fermentation is only done in stainless steel tanks, no wood is added. We have the wine on the lees for up to 4 months depending on the vintage.