

Groote Post Wooded Chardonnay 2002

main variety Chardonnay

vintage 2002

analysis alc: 13.6 | ph: 3.74 | rs: 2.1 | ta: 6.10

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Veritas 2003 - Gold

Michelangelo International Wine Awards 2003 - Gold

Wine 500 Club - Voted as No 1. Wooded Chardonnay

Colour: Light gold with a greenish tint.

Nose: Butterscotch, vanilla and dried peach with a hint of lemon.

Palate: Sweet dried fruit combines well with the soft acid. A slight sweetness on the back palate.

blend information

Chardonnay

in the vineyard

Total hectare: 10 Clones: CY 235 C; CY 289 B; CY 270 B Rootstock: Richter 99 Trellising: Bush vines Irrigation: None Soil: Hutton & Oak leaf Elevation: 350 metres Age of vines: 6-7 years

about the harvest

All fruit was handpicked into baskets, after which whole bunches were pressed. Analysis at harvest: 24° Balling pH: 3.7 TA: 7.04

in the cellar

The juice settled for two days after which it was pumped into 300lt French Oak barrels. Inoculation of the yeast was done in Barrel and 50% was left for spontaneous fermentation. The wine spent a period of 8 months in barrel and during this period the lees were stirred frequently. The wine was then fined, filtered and bottled.

