

Groote Post Unwooded Chardonnay 2003

main variety Chardonnay

vintage 2003

analysis alc: 13.5 | ph: 3.68 | rs: 2.8 | ta: 6.6

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Michelangelo International Wine Awards 2003 - Silver

This wine expresses the creamy citrus fruit of Unwooded Chardonnay. As invigorating as the Atlantic Ocean that cools our vineyards, it is gorgeously fruity, with tingling acidity on the palate that begs the catch of the day or a platter of West Coast oysters.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995 Soil: Hutton & Oakleaf Clones CY: 235C; 289B; 270B Yield: 4t/ha Irrigation: None Trellising: 5 wire extended Perold Elevation: 400m

about the harvest

The grapes were harvested at 22° Balling.

in the cellar

Wood maturation: None Bottled: May 2003

