

Groote Post Wooded Chardonnay 2003

main variety Chardonnay

vintage 2003

analysis alc: 13.5 | ph: 3.66 | rs: 4.10 | ta: 6.10

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Coastal

body Full

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Fairbairn Capital Trophy Wine Show 2004 - Gold

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: None

Trellising: Bushvine

Elevation: 350m

about the harvest

The grapes were harvested at 24° Balling.

in the cellar

Wood maturation: 8 months

Bottled: December 2003

