

Groote Post Unwooded Chardonnay 2004

main variety Chardonnay

vintage 2004

analysis alc: 14.0 | ph: 3.52 | rs: 3.8 | ta: 6.2

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Coastal

body Medium

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

2004 Veritas - Bronze

This wine expresses the creamy citrus fruit of unwooded chardonnay. As invigorating as the Atlantic Ocean that cools our vineyards, it's gorgeous fruit, with tingling acidity on the palate begs for the West Coast catch of the day.

blend information

100% Chardonnay

in the vineyard

lines planted: 1995

Soil: Hutton & Oakleaf Clones CY: 235C; 289B; 270B

Yield: 4t/ha Irrigation: None Trellising: 5 wire Perold Elevation: 400m

about the harvest

The grapes were harvested at 23° Balling.

in the cellar

Wood maturation: None Bottled: May 2004

