



## Groote Post Unwooded Chardonnay 2012

main variety Chardonnay

vintage 2012

analysis alc: 14.13 | ph: 3.51 | rs: 1.9 | ta: 6.0

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

### tasting notes

This wine invites you with a lovely deep straw green colour. Its flavours are full of citrus and lime with a generous palate of marmalade and preserved ginger.

### blend information

100% Chardonnay

### food suggestions

Its full flavours and good length with a lively acid structure makes this an ideal food wine, especially Asian and fusion cuisine.

### in the vineyard

Vines planted: 1995

Soil: Hutton & Oakleaf

Clones: CY: 235C; 289B; 270B

Yield: 6t/ha

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 400m

### about the harvest

This was generally a much cooler ripening season. On-shore breezes from the Atlantic Ocean cooled down the grapes during the afternoon. Careful monitoring and canopy management, together with this perfect weather conditions, aided us in achieving optimum ripeness.

### in the cellar

The unwooded style of chardonnay is about maintaining freshness and therefore the grapes need to be kept at 14 – 18°C during the crush, skin contact period and fermentation. The fermentation lasted 12 days and the wine then spent 5 months on lees.