



Groote Post Kapokberg Chardonnay 2019

main variety Chardonnay

vintage 2019

analysis alc: 13 | ph: 3.42 | rs: 2.9 | ta: 6.2

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Medium

tasting notes

Yellow stone fruit with hints of butterscotch are prominent on the nose. The palate displays minerality and grapefruit finishing with a long zesty acidity.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995

Soil: Hutton

Yield: 5 t/ha

Irrigation: Dry Land

Trellising: 5 wire extended moveable Perold

Elevation: 350m

about the harvest

Good rains in the lead up to 2019 harvest was a big improvement on the previous dry years. The summer was also cooler than previous years and will lead to more fruit driven wines.

in the cellar

Our new cold room allowed us to ferment and age our chardonnay under temperature controlled fermentation and aging conditions. The juice was fermented in 300L French Oak barrels and aged on the lees for 8 months. 80% New oak and 20% older oak was used.