

Groote Post Unwooded Chardonnay 2007

main variety Chardonnay

vintage 2007

analysis alc: 13.5 | ph: 3.67 | rs: 3.5 | ta: 6.8

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Darling

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

A full and riper style this year with layers and layers of flavours. Ripe melon on the nose and an unusual aspect of marmalade and preserved ginger offset with a firm acid structure makes this wine just the perfect food wine.

blend information

100% Chardonnay

food suggestions

We recently paired it with a plate of fresh figs, gorgonzola and Parma ham. Heavenly!

in the vineyard

Vines planted: 1995 Soil: Hutton & Oakleaf Clones: CY: 235C; 289B; 270B Yield: 5t/ha Irrigation: Dry Land Trellising: 5 wire Perold Elevation: 400m

about the harvest

We selected our grapes and vineyard blocks especially to make this style of wine. We harvested a little bit earlier to capture more fruit and acid freshness.

