

Groote Post Noble Late Harvest Chardonnay 2006

main variety Chardonnay

vintage 2006

analysis alc: 10.5 | ph: 3.96 | rs: 96 | ta: 7.92

type Red

producer Groote Post Vineyards

winemaker Lukas Wentzel



tasting notes

The maiden vintage from the farm. From a Botrytis infected block of Chardonnay, this golden nectar displays glorious peach and honey flavours offset by a textured but refreshing and uncloying acid structure. This wine rounds out the Groote Post range perfectly.

in the vineyard

Those special years only come around when mother nature infects your vineyards with Botrytis. Botrytis bunches were left during harvest for our normal Chardonnays because we don't want infected bunches with our healthy bunches for the Chardonnays. We left and almost forgot about the Botrytes bunches but when we remembered about it 3 weeks after harvest it was almost perfect botrytis.

about the harvest

We once again chose the best Botrytis bunches and pressed them whole bunch for almost a day.

in the cellar

The juice was settled and racked and inoculated with yeast. Fermentation took almost 3 months to complete. After fermentation it spent another 5 months in 300L French barrels. After it was fined and stabilized for bottling.