



## Groote Post Reserve Chardonnay 2012

main variety Chardonnay

vintage 2012

analysis alc: 14.08 | ph: 3.42 | rs: 2.0 | ta: 6.1

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Darling

### tasting notes

Appealing golden straw colour with a nose of toasted farm bread with lashings of butter and zesty lime marmalade. This is a well balanced and elegant chardonnay. The wood is well integrated and balanced with upfront citrus flavours on the mid palate.

### blend information

100% Chardonnay

### in the vineyard

Vines planted: 1995

Soil: Hutton

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

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 350m

### 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

No skin contact directly onto press and after a very soft pressing the juice is settled over two days and then pumped to 300l French oak barrels. The wine undergoes fermentation in the barrels. After 6 months on the lees in this 20% new and 80% older barrels we select the best performing barrels to blend this special wine.