



Groote Post Kapokberg Chardonnay 2013

main variety Chardonnay

vintage 2013

analysis alc: 14.82 | ph: 3.6 | rs: 3.0 | ta: 6.5

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Medium

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

Yield: 5t/ha

Irrigation: Dry Land Trellising: 5 wire Perold

Elevation: 350m

in the cellar

Chardonnay grapes, with small berries, from high lying vineyards are left hanging late into the season to become fully ripe. The juice was fermented in 300 litre French oak barrels and aged on the lees for 10 months. 15% New oak and 85% older oak was used.