



Groote Post Unwooded Chardonnay 2014

main variety Chardonnay

vintage 2014

analysis alc: 14.0 | ph: 3.54 | rs: 2.7 | ta: 6.1

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

tasting notes

The wine has lovely citrus and lime tones on the nose. This vintage is made in a fresher, leaner style than before. The palate has a honeyed structure and the wines balanced acidity will have the wine ageing well in the bottle for a good year or two.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995

Soil: Hutton & Oakleaf

Irrigation: Dry Land

Trellising: 5 wire extended moveable perold

Elevation: 400m

about the harvest

The Chardonnay grows on the highest hill where the rolling morning mist brings damp conditions ideal to slow ripening, but which make it a challenge to keep the vines free of mildew and botrytis. The chardonnay was picked early to help avoid the effect of botrytis rot. The grapes' berries were small until compact bunches, producing amazing fruit.

Yield: 7t/ha

in the cellar

The unwooded style of Chardonnay is about maintaining freshness, therefore the grapes need to be kept at 14° - 18° C during the crush, skin contact period and fermentation. The fermentation in stainless steel tanks lasted 12 days. The wine spent 3 months on the lees before filtration and bottling.