



Groote Post Kapokberg Chardonnay 2014

main variety Chardonnay

vintage 2014

analysis alc: 14.0 | ph: 3.56 | rs: 1.8 | ta: 5.7

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Medium

tasting notes

A continuation of the previous vintage with a nose of toasted farm bread with lashings of butter and zesty lime and marmalade. An elegant Chardonnay, well integrated with the wood and brimming with citrus flavours.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995

Soil: Hutton

Irrigation: Dry Land

Trellising: 5 wire extended moveable Perold

Elevation: 350m

about the harvest

The harvest was earlier this year. Summer rains resulted in partial rot settling in and so the ripe and healthy grape bunches had to be sorted by hand before picking.

in the cellar

The juice was fermented in 300L French Oak barrels and aged on the lees for 10 months. 15% New oak and 85% older oak was used.