



## Groote Post Unwooded Chardonnay 2015

main variety Chardonnay

vintage 2015

analysis alc: 14.0 | ph: 3.50 | rs: 2.2 | 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.

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.

The average weight of the berries was much lighter than last year. This will definitely contribute to more structured and intense wines.