



Groote Post Unwooded Chardonnay 2016 - SOLD OUT

main variety Chardonnay

vintage 2016

analysis alc: 14.0 | ph: 3.74 | rs: 1.8 | ta: 5.9

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

tasting notes

Tropical, citrus and guava flavours are in abundance on the nose and palate.

ageing potential

This vintage has a full and concentrated structure with very good ageing potential.

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 on the property and thus the coolest spot. Cool is a relative word especially as the 2016 harvest was characterized by very dry and hot conditions. Harvest was a week earlier than 2015.

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.