

Groote Post Unwooded Chardonnay 2000

main variety Chardonnay

vintage 2000

analysis alc: 12.82 | ph: 3.61 | rs: 1.3 | ta: 7.1

type White

producer Groote Post Vineyards

winemaker Francois van Zyl

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

A greenish gold hue with tropical fruit and hints of banana and pineapple. Medium bodied seriously fruity wine with good acid/sugar balance. This wine has a lingering tropical finish.

ageing potential

3 to 4 years

blend information

Chardonnay

in the cellar

This wine is unfortunately sold out. All grapes were destemmed and crushed. Juice was treated reductively and SO₂ was added at crushing. Free run juice and first press extraction was sparged with nitrogen and settled for 9 days. Fermentation is induced by active dried yeast and took 16 days to complete. The wine was left for 2 months on its gross lees after which it was racked and left for an additional 4 weeks on the fine lees.