

Groote Post Wooded Chardonnay 2001

main variety Chardonnay

vintage 2001

analysis alc: 13.5 | ph: 3.75 | rs: 2.4 | ta: 5.5

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Colour: Light gold with a greenish tint.

Nose: Butterscotch, nuts and dried peach with a hint of lemon.

Palate: Sweet dried fruit combines well with the soft acid. A slight sweetness on the back palate.

blend information

Chardonnay

in the vineyard

total Hectares	10	Clones	CY 235 C;	CY 289 B;	CY 270 B	Rootstock
ichter 99	Trellising		Bush vines	irrigation	None	Soil Hutton &
akleaf	Elevation	280-330m	above sea level on south-facing slopes	Age of vines	4-5	years

about the harvest

All fruit was handpicked into baskets, after which it was pressed in whole bunches. A three-day settling period was allowed after which the juice was inoculated with active dried yeast and immediately transferred into 500-litre French Oak barrels. Fermentation took 8 days to complete at temperatures varying between 16 & 18°C. After fermentation 60% of the wine was allowed to undergo malolactic fermentation. The wine spent a period of 8 months in barrel and during this period the lees were stirred frequently. The wine was then fined, filtered and bottled.

