



## Groote Post Kapokberg Chardonnay 2017

main variety Chardonnay

vintage 2017

analysis alc: 13.5 | ph: 3.34 | rs: 2.9 | ta: 6.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Medium

### tasting notes

Lime marmalade with toasted buttery notes on the palate, citrus character runs true, supported by just a touch of fine-grain oak and a finish of browned butter.

### 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 trend is that our harvests are getting earlier and earlier. The old vine chardonnay produced yet another outstanding crop.

Yield: 5t/ha

### in the cellar

The juice was fermented in 300L French Oak barrels and aged on the lees for 10 months. 25% New oak and 75% older oak was used.