

Groote Post Unwooded Chardonnay 2002

main variety Chardonnay

vintage 2002

analysis alc: 13.5 | ph: 3.85 | rs: 3.0 | ta: 6.9

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

This wine expresses the creamy citrus fruit of unwooded Chardonnay. As invigorating as the Atlantic Ocean that cools our vineyards, it is gorgeously fruity, with tingling acidity on the palate that begs the catch of the day or a platter of West Coast oysters.

blend information

Chardonnay

in the vineyard

Total Hectares : 10 Clones : CY 235 C; CY 289 B; CY 270 B Rootstock : Richter 99 Trellising : Bush vines Irrigation : None Soil : Hutton & Oak leaf Elevation : 280-330 meters above sea level on south facing slopes. Age of vines : 5-6 years

about the harvest

The grapes were harvested between 22-23^h. All grapes were harvested by hand and packed into baskets. The grapes were then cooled down overnight to 5^h in a cooling container.

in the cellar

Almost 80% of the grapes were pressed as whole bunches and 20% were destemmed and left on the skins for 5 hours. After pressing, the separated juice was inoculated with different yeast strains and fermented in tanks. After fermentation the juice was left on its gross lees for 5 weeks and stirred up every week. The wine was then fined filtered and bottled.

