



Groote Post Pinch of Salt Chardonnay 2024

main variety Chardonnay

vintage 2024

analysis alc: 13.0 | ph: 3.56 | rs: 2.2 | ta: 6.1

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

body Full

tasting notes

The Groote Post Pinch of Salt Chardonnay shows an abundance of fresh stone fruit and vibrant citrus notes on the nose. On the palate, a steely minerality with crisp citrus and yellow stone fruit flavours and a long, zesty acidity assure a full and concentrated structure. This lightly wooded 2023 vintage shows complexity with fresh acidity, a beautiful minerality, and a vibrant, zesty structure. Innovation and tradition blend perfectly to bring out the best in this wine.

blend information

100% Chardonnay

food suggestions

With the grapes basking in the salty wind and the West Coast sun on the highest hill of the farm, this wine will be the perfect summer companion, served with simple fish cakes and a light, nutritious salad with a refreshing balsamic vinaigrette.

in the vineyard

Out with the old, in with the new—this is the story of our Chardonnay vineyards on the farm. After more than three decades of service, our Chardonnay vines faced viral challenges, leading to a transformation. Nine years ago, we started replanting Chardonnay, not just for replacement but for enhancement. We carefully chose superior clones and optimal farm locations for this grape variety. These new vineyards exceeded expectations, yielding exceptional grapes, marking the dawn of an extraordinary wine.

in the cellar

In the cellar, a symphony unfolds as the first and last Chardonnay grapes harvested enjoy a two- to three-week interlude due to diverse microclimates. Grapes are harvested into bins, with only the best undergoing sorting before pressing. We use whole bunch pressing, carefully separating fractions during pressing. The juice settles for three days before fermentation. We ferment Chardonnay in three vessels: fifty percent in stainless steel for a crisp character, thirty percent in French oak for richness, and twenty percent in amphoras for a unique blend. This approach creates a wine with layers of flavour and depth. After fermentation, the wine rests on the lees for six months, allowing it to evolve, refine, and develop remarkable complexity.