

Groote Post Unwooded Chardonnay 2006

main variety Chardonnay

vintage 2006

analysis alc: 14.0 | ph: 3.75 | rs: 3.2 | ta: 6.10

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal



tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

A full and riper style this year with layers and layers of flavours. Ripe melon on the nose and an unusual aspect of marmalade and preserved ginger offset with a firm acid structure makes this wine just the perfect food wine.

blend information

100% Chardonnay

food suggestions

We recently paired it with a plate of fresh figs, gorgonzola and Parma ham. Heavenly!

in the vineyard

Vines planted: 1995 Soil: Hutton & Oakleaf Clones: CY: 235C; 289B; 270B Yield: 5t/ha Irrigation: Dry Land Trellising: 5 wire Perold Elevation: 400m

about the harvest

We selected our grapes and vineyard blocks especially to make this style of wine. We harvested a little bit earlier to capture more fruit and acid freshness.

in the cellar

During crush we separate, press and free run juice. Fermentation is done in stainless steel tanks at low temperature of 12 – 14°C. After fermentation the wine is left on the lees for 2 months.