

main variety Chardonnay

vintage 2008

analysis alc: 13 | ph: 3.73 | rs: 2.0 | ta: 6.0

type White

style Dry

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Darling

# tasting notes

Vineyard conditions resulted in the 2008 vintage being an elegant and well balanced Chardonnay with well integrated wood, giving the wine a nose of hot buttered toast. Well balanced, upfront flavours abound and a mid palate of appealing citrus yields to a full finish.

#### ageing potential

Bottled under Vinolok, giving good aging potential.

blend information 100% Chardonnay

### in the vineyard

Vines planted: 1995Soil: HuttonClones: CY: 235C; 289B; 270BYield: 5t/halrrigation: Dry LandTrellising: 5 wire PeroldElevation: 350m

## about the harvest

Harvested at 23° - 24° balling at full ripeness. Harvested in crates, left in cooling container overnight.

