



Groote Post Unwooded Chardonnay 2010

main variety Chardonnay

vintage 2010

analysis alc: 14.40 | ph: 3.53 | rs: 1.9 | ta: 6.5

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

tasting notes

An appealing citrus and hint of lime nose with a generous palate of marmalade and preserved ginger. Its full flavours and good length with a lively acid structure makes this an ideal food wine.

blend information

100% Chardonnay

food suggestions

An ideal food partner, especially with Asian and Fusion cuisine.

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

We try to maintain freshness in this style of chardonnay, so therefore we work in very cold, $\pm 18^{\circ}\text{C}$, conditions during the whole crushing and skin contact period. After that we allow the wine to ferment at temperatures between 14°C - 18°C . It takes about 12 days to finish fermentation.

The wine was kept on the lees for not longer than a month and a half.