



Groote Post Wooded Chardonnay 2006

main variety Chardonnay

vintage 2006

analysis alc: 14.2 | ph: 3.81 | rs: 6.1 | ta: 6.9

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

This heavy intense chardonnay shows lovely layers of lime, citrus and apricot. Supported by well balanced acid that lends this wine depth and complexity with a slight oak flavour. Definitely a wine to mature.

blend information

100% Chardonnay

in the vineyard

Vines: planted 1995

Soil: Hutton

Clones CY: 235C; 289B; 270B

Yield: 5t/ha

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 350m

about the harvest

Balling harvested: 24

in the cellar

Wood Maturation: 6 months Bottled: September 2005