



Groote Post Reserve Chardonnay 2012

main variety Chardonnay

vintage 2012

analysis alc: 14.08 | ph: 3.42 | rs: 2.0 | ta: 6.1

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Darling

tasting notes

Appealing golden straw colour with a nose of toasted farm bread with lashings of butter and zesty lime marmalade. This is a well balanced and elegant chardonnay. The wood is well integrated and balanced with upfront citrus flavours on the mid palate.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995

Soil: Hutton

Clones: CY: 235C; 289B; 270B

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 350m

about the harvest

This was generally a much cooler ripening season. On-shore breezes from the Atlantic Ocean cooled down the grapes during the afternoon. Careful monitoring and canopy management, together with this perfect weather conditions aided us in achieving optimum ripeness.

in the cellar

No skin contact directly onto press and after a very soft pressing the juice is settled over two days and then pumped to 300l French oak barrels. The wine undergoes fermentation in the barrels. After 6 months on the lees in this 20% new and 80% older barrels we select the best performing barrels to blend this special wine.