



## Groote Post Unwooded Chardonnay 2016 - SOLD OUT

main variety Chardonnay

vintage 2016

analysis alc: 14.0 | ph: 3.74 | rs: 1.8 | ta: 5.9

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

### tasting notes

Tropical, citrus and guava flavours are in abundance on the nose and palate.

### ageing potential

This vintage has a full and concentrated structure with very good ageing potential.

### blend information

100% Chardonnay

### in the vineyard

Vines planted: 1995

Soil: Hutton & Oakleaf

Irrigation: Dry Land

Trellising: 5 wire extended moveable perold

Elevation: 400m

### about the harvest

The chardonnay grows on the highest hill on the property and thus the coolest spot. Cool is a relative word especially as the 2016 harvest was characterized by very dry and hot conditions. Harvest was a week earlier than 2015.

Yield: 7t/ha

### in the cellar

The unwooded style of Chardonnay is about maintaining freshness, therefore the grapes need to be kept at 14° - 18° C during the crush, skin contact period and fermentation. The fermentation in stainless steel tanks lasted 12 days. The wine spent 3 months on the lees before filtration and bottling.