



GROOTE POST UNWOODED CHARDONNAY 2020

TASTING NOTE

Orange blossom and stone fruit are prominent on the nose. Steely minerality with lingering citrus fruit on the palate makes this wine your perfect summer companion.

IN THE VINEYARD

Vines planted: 1995
Soil: Hutton/Oak leaf
Yield: 7 t/ha
Irrigation: Dry land
Trellising: 5 wire extended moveable per old
Elevation: 400m

THE HARVEST

One of the more difficult years for chardonnay due to cold evenings and strong winds during our flower season. This also led to very low production and uneven ripening of the grapes. We harvested in stages to make sure we only receive optimal ripened fruit.

IN THE CELLAR

The grapes was harvested in cooler conditions and during the crushing and fermentation kept at low temperatures. Fermentation is only done in stainless steel tanks, no wood is added. We have the wine on the lees for up to 4 months depending on the vintage.

TECHNICAL ANALYSIS

Alcohol: 13.5% pH: 3.30 g/l RS: 2.4 g/l TA: 6.4 g/l

WINEMAKER Lukas Wentzel