



Groote Post Kapokberg Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 13 | ph: 3.36 | rs: 1.6 | ta: 6.4

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of origin Darling

body Medium

tasting notes

A well-balanced Chardonnay that displays honest fruit. Burned butter, citrus and fine minerality are prominent on the nose. The mid palate offers a long pineapple finish with well balanced zesty citrus acidity.

blend information

100% Chardonnay

in the vineyard

Vines planted: 1995

Soil: Hutton

Irrigation: Dry Land

Trellising: 5 wire extended moveable Perold

Elevation: 350m

about 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 ripening fruit.

in the cellar

Our new cold room allowed us to ferment and age our Chardonnay under temperature-controlled fermentation and aging conditions. The juice was fermented in 300L French Oak barrels and aged on the lees for 9 months. 70% New oak and 30% older oak was used.