



## Groote Post Unwooded Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 13.38 | ph: 3.33 | rs: 2.0 | ta: 6.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of origin Darling

body Full

### tasting notes

Grapefruit and citrus flavors are in abundance on the nose and palate. This vintage has fresh acidity, beautiful minerality, vibrant, racy and zesty structure.

### 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 grapes was harvested in cooler conditions

Yield: 7t/ha

### in the cellar

Our first vintage since 1999 not using the same Chardonnay sites. First Substantial fruit from our new site was added to this 2018 Unwooded Chardonnay. It immediately made a contribution to the variation and complexity of this final blend. Overall even with the drought, the chardonnay vineyards produced beautiful ripe and healthy fruit.

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 3 months depending on the vintage.