

GROOTE POST KAPOKBERG CHARDONNAY 2014



KAPOKBERG

Kapokberg translated as “snowy mountain”. In days gone, this hill, covered in white Spring flowers, resembled a snow capped mountain. At 459m above sea level, it is the highest hill at Groote Post and bears the name of our vineyard selection wines.

TASTING NOTES

A continuation of the previous vintage with a nose of toasted farm bread with lashings of butter and zesty lime and marmalade. An elegant Chardonnay, well integrated with the wood and brimming with citrus flavours.

IN THE VINEYARD

Vines planted: 1995
Soil: Hutton
Yield: 5 t/ha
Irrigation: Dryland
Trellising: 5 wire extended moveable perold
Elevation: 350m

THE HARVEST

The harvest was earlier this year. Summer rains resulted in partial rot settling in and so the ripe and healthy grape bunches had to be sorted by hand before picking.

IN THE CELLAR

The juice was fermented in 300L French Oak barrels and aged on the lees for 10 months. 15% New oak and 85% older oak was used.

TECHNICAL ANALYSIS

Alcohol: 14.0% pH: 3.56 g/l RS: 1.8 g/l TA: 5.7 g/l

WINEMAKER Lukas Wentzel