

# TERRY SEITZ INC.

Importers of Fine South African Wines



## TECHNICAL ANALYSIS

Winemaker Lukas Wentzel

Alcohol 14.8 % vol

pH 3.42

RS 2.0 g/l

Total Acid 6.1 g/l

Appellation Darling

## GROOTE POST RESERVE CHARDONNAY 2012

### TASTING NOTES

Appealing golden straw color with a nose of toasted farm bread with lashings of butter and zesty lime marmalade. This is a well-balanced and elegant Chardonnay. The wood is well integrated and balanced with upfront citrus flavors on the mid palate.

### IN THE VINEYARD

Vines planted: 1995

Soil: Hutton

Clones: CY: 235C; 289B; 270B

Yield: 5t/ha

Irrigation: Dry Land

Trellising: 5 wire Perold

Elevation: 350m

### THE HARVEST

This was generally a much cooler ripening season. On-shore breezes from the Atlantic Ocean cooled down the grapes during the afternoon. Careful monitoring and canopy management, together with these perfect weather conditions aided us in achieving optimum ripeness!

### IN THE CELLAR

No skin contact directly onto press and after a very soft pressing the juice is settled over 2 days then pumped to 300L French Oak barrels where the wine undergoes fermentation. After 6 months on the lees in the 20% new, 80% older barrels, we select the best performing barrels to blend this special wine.

### BLEND INFORMATION