

Groote Post Sauvignon Blanc 2005

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

This wine offers the sensation of fresh cut grass, nettles and juicy grapefruit. This rich fruit is brought to life by a fine vein of natural acidity typical of the cool Darling Hills.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Coastal
analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.62 ta : 5.9 g/l
type : White style : Dry taste : Fruity
pack : Bottle closure : Cork

2006 Hilton International Competition USA - Gold
Veritas 2005 - Silver
Michelangelo International Wine Awards 2005 - Double Gold

in the vineyard : Vines planted: 1993
Soil: Hutton & Oakleaf
Clones: SB 215 A, 316, 317, 11
Yield: 7t/ha
Irrigation: Supplementary in low rainfall years
Trellising: 5 wire Perold
Elevation: 280m

about the harvest: The grapes were harvested in three stages between 21° and 23°
Balling. The grapes harvested in the morning went directly to the sorting table and the
night-harvested grapes spent the night in a refrigerated container.

in the cellar : The grapes were de-stemmed before crushing and had skin contact for 6-
12 hours. The juice was settled for 2-3 days, inoculated with cultured yeast, fermented at
13-16° C for 12-14 days and had lees contact for 2 months, without stirring. The wine was
filtered and bottled in June 05.
Wood Maturation: None



Groote Post Vineyards

Swartland

+27.224922825

www.grootepost.co.za