

## Groote Post Sauvignon Blanc 2006

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**NOT AVAILABLE FOR TASTING AT CELLAR DOOR**

This wine offers aromas and flavours of freshly 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.

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**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Groote Post Vineyards

**winemaker :** Lukas Wentzel

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 1.4 g/l   pH : 3.5   ta : 6.2 g/l

**type :** White   **style :** Dry   **taste :** Fruity

**pack :** Bottle   **closure :** Cork

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Old Mutual Trophy Wine Show 2007 - Bronze (71/100)

Michelangelo Awards 2006 - Silver Medal

Fynproe: JF Hillebrand - Watter Wyn: - 4.5 Stars

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**in the vineyard :** Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Clones: SB 215 A, 316, 317, 11 - Selection of clones for diversity

Rootstock: Selection of rootstock for diversity

Yield: 8 tons/ha

Irrigation: Supplementary in low rainfall years

Trellising: 5 wire Perold

Elevation: 280m

Aspect: West to South to East

Canopy: Rigorous canopy management

**about the harvest:** The grapes were harvested in three stages between 21° and 23° Baling. 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 3 months without stirring.

The wine was filtered and bottled in May 2006.



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### Groote Post Vineyards

Darling

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[www.grootepost.co.za](http://www.grootepost.co.za)