

Groote Post Sauvignon Blanc 2007

Clearly a cool climate wine. Very accessible with a flinty and restrained nose hinting of Cape gooseberries and freshly cut green apple on the palate. Minimal lees contact giving the wine an elegant, rounded and balanced appeal.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 13.5 % vol rs : 1.23 g/l pH : 3.43 ta : 6.6 g/l

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

pack : Bottle **closure** : Cork

2011 Winemakers' Choice Diamond Award
Old Mutual Trophy Wine Show 2011 - Bronze
Old Mutual Trophy Wine Show 2008 - Silver Medal (81/100)
International Wine Challenge 2008 - Bronze
Veritas 2007 - Gold

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: 7 tons/ha

Irrigation: Supplementary to alleviate stress

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° Balling. The grapes harvested in the morning went directly to the sorting table and the afternoon 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 2007.



Groote Post Vineyards

Darling

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