

Groote Post Sauvignon Blanc 1999

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

The wine has a greenish hue with nose of green figs, capsicum and floral hints. Rich and full, but not sweet, the wine remains long.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Groote Post Vineyards

winemaker : Adi Badenhorst

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.64 ta : 6.3 g/l

type : White

pack : Bottle closure : Cork

ageing : 3 years

in the cellar : Veritas 1999: Silver Medal

International Wine Challenge 2000: Silver Medal

Wine Magazine November 1999: 4 Stars

Wine of the Month Club December 1999: 1st of 49

All fruit is handpicked into baskets. In the cellar ascorbic acid and SO₂ are added during crushing and de-stemming. Must is chilled to 14°C before being pressed. Typical yields are 580-260 litres/ton free run and first press extraction. Juice settled for 2-4 days, raked and bottle filtered. Fermentation is induced by active dried yeast culture and fermentation temperatures are optimally between 9-13°C. Lees is stirred for 2-3 months after fermentation. The wine is then fined, filtered and bottled.



Groote Post Vineyards

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