

## **Groote Post Sauvignon Blanc 2009**

Who says Sauvignon Blanc is all about acidity? Ideal growing conditions have resulted in a superbly balanced wine, displaying characteristic freshly-mown grass on the nose and rich, luscious white peach flavours on the palate. Depth, length and intensity from a standout vintage.

variety: Sauvignon Blanc | 100% Sauvignon Blanc

winery: Groote Post Vineyards
winemaker: Lukas Wentzel
wine of origin: Darling

analysis: alc:13.5 % vol rs:4.0 g/l pH:3.55 ta:6.8 g/l

type:White style:Dry taste:Fruity
pack:Bottle closure:Screwcap

2013 Old Mutual Trophy Wine Show - Bronze 2010 John Platter Wine Guide - 4 stars

Veritas 2009 - Silver

2010 DECANTER WORLD WINE AWARDS:Bronze

in the vineyard: Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf Yield: 7 tons/ha 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 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 August 2009.



## **Groote Post Vineyards**

Darling

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