

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