

Groote Post Sauvignon Blanc 2010

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 : 1.7 g/l pH : 3.45 ta : 6.8 g/l
type : White style : Dry taste : Fruity
pack : Bottle closure : Screwcap

2011 Michelangelo International Awards - Gold

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.



Groote Post Vineyards

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