

Groote Post Sauvignon Blanc 2011

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. This vintage shows beautiful depth, length and intensity.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.38 ta : 6.3 g/l

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

pack : Bottle **closure :** Screwcap

Old Mutual Trophy Wine Show 2012 - Bronze Medal
2011 Veritas Awards - Bronze

in the vineyard : Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Yield: 8.5 tons/ha

Trellising: 5 wire Perold

Elevation: 280m

about the harvest: The grapes were harvested in three stages between 21° - 23° Balling. The grapes harvested in the morning went directly to the sorting table and the afternoon harvested grapes spent the night in a cold room at about 14° C.

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 June.



Groote Post Vineyards

Darling

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