

## Groote Post Reserve Sauvignon Blanc 2012

We had an almost mini 'Ice Age' that led to a very late harvest of this cultivar. These cooler conditions led to the beautiful guava and green-apple flavours.

A full and lingering finish that is well rounded and a perfect food match.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Groote Post Vineyards

**winemaker :** Lukas Wentzel

**wine of origin :** Darling

**analysis :** alc : 13.5 % vol   rs : 4.2 g/l   pH : 3.31   ta : 6.8 g/l

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

**pack :** Bottle   **size :** 750ml   **closure :** Cork

Top 100 SA Wines 2013

Veritas Wine Awards 2012 - Silver

Michelangelo CCL Label International Wine Awards 2012 - Silver

Old Mutual Trophy Wine Show 2012 - Silver

### in the vineyard :

Vines planted: 2000

Soil: Hutton & Oakleaf

Clones: SB 317, SB 11

Rootstock: R110

Irrigation: Supplementary

Trellising: 5 wire Perold

Elevation: 280m

**about the harvest:** Years of search for our superior Sauvignon Blanc sites have narrowed the selection down to 3 specific vineyard blocks for the fruit for our flagship white wine. We experienced a dryer season although cooler than others, which enabled us to have a longer harvest period, benefiting the grape selection process.  
Yield: 8t/ha

**in the cellar :** The Reserve Sauvignon Blanc calls for selection all along the winemaking path. We worked very reductively with only free run juice, utilizing our small tanks for individual treatment. The fermentation took 10 days and the wine spent 2 months on the fine lees. The wine was then fine-tuned and polished before bottling.



## Groote Post Vineyards

Darling

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