

Groote Post Sauvignon Blanc 2018

On the nose fragrances of white stone fruit, green fig and gooseberry. The palate has great length and minerality.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Groote Post Vineyards
winemaker : Lukas Wentzel
wine of origin : Darling
analysis : alc : 13.72 % vol rs : 1.8 g/l pH : 3.3 ta : 6.2 g/l
type : White **style** : Dry **body** : Full **taste** : Mineral
pack : Bottle **size** : 750ml **closure** : 0

in the vineyard : Vines planted: 1993 - 2002
Soil: Hutton & Oakleaf
Irrigation: Supplementary
Trellising: 5 wire extended moveable Perold
Elevation: 280m

After three years of lower than normal rainfall we were concerned that it would have a negative impact on the vines regarding production and overall ability for vines to ripen the grapes. In years like this you realize how adaptable vines are in tough conditions. We were down on production but the quality of the wine is amazing.

about the harvest: Yield: 10 t/ha

in the cellar : The challenge in the cellar was to capture the full potential of each batch of grapes. After sorting, destemming and crushing, 50% of the grapes had skin contact for 6 to 12 hours. Only the free-run juice were used for this wine. The wine was fermented in stainless steel tanks and left on the lees for 2 months.



Groote Post Vineyards

Darling

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