

Groote Post Seasalter Sauvignon Blanc 2018

The Seasalter is wonderfully expressive on the nose and the palate with captivating notes of citrus, stone fruit and green apple together with hints of fynbos and kelp, sea-breeze and a touch of oak. Rich, layered and long, this subtly powerful blend is intense but not weighty; an elegant well balanced wine showing typical Darling minerality, vibrant acidity and some leesy complexity before a saline finish.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon.

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin :

analysis : alc : 13.5 % vol rs : 2.3 g/l pH : 3.30 ta : 6.2 g/l

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

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

2019 Old Mutual Trophy Wine Show - Silver

in the vineyard :

Vines planted: 2001

Soil: Hutton / Oakleaf

Yield: 7 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 250m South Facing

in the cellar : 90% Sauvignon Blanc , 10% Semillon. 50% of the Sauvignon Blanc was fermented and aged for 8 months in a 300 litre French Oak barrels. The remaining components were fermented in stainless steel tanks and left on the fine lees.



Groote Post Vineyards

Darling

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