

Groote Post Sauvignon Blanc 2019

Green fig and guava are prominent on the nose. The palate are supported by great minerality and great length.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 13.66 % vol rs : 5.6 g/l pH : 3.20 ta : 7.8 g/l

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

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

in the vineyard : Vines planted: 1993—2002

Soil: Hutton/Oak leaf

Yield: 10 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 280m

about the harvest: 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.

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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