

Groote Post Sauvignon Blanc 2022

The wine displays aromas of grapefruit and guava on the nose followed by mouth watering acidity and upfront citrus fruit on the palate.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 13.90 % vol rs : 2.88 g/l pH : 3.30 ta : 6.4 g/l

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

pack : Bottle **size :** 0 **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: We experienced a warmer than usual picking season, which made securing optimal ripeness a bit of a challenge. We set out early morning to hand-pick before the temperatures picked up. The Sauvignon Blanc grapes harvested displayed good concentration of ripe fruit.

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



Groote Post Vineyards

Darling

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