

Groote Post Sealsalter Sauvignon Blanc 2024

This wine shows layers of minerality and tropical fruits on the nose. A balanced palate with long lingering acidity.

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

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin :

analysis : alc : 12.73 % vol rs : 1.5 g/l pH : 3.153 ta : 6.0 g/l

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

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

2025 Fine Wine Awards - Gold

2025 Trophy Wine Show - Gold

2024 Fine Wine Awards - Gold

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. 30% 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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