

Groote Post Seasalter Sauvignon Blanc 2025

The Seasalter 2025 offers pronounced aromas of fresh apple, passion fruit, and blackcurrant, accompanied by a distinct minerality and oceanic notes, with subtle hints of oak. The palate is dry and medium-bodied, featuring vibrant, lingering acidity. Flavours of tropical fruits and a strong mineral backbone dominate, leading to a long, fruit-driven finish. This well-balanced and complex Sauvignon Blanc captures its coastal terroir beautifully

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

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Western Cape

analysis : alc : 13.5 % vol rs : 3.3 g/l pH : 3.39 ta : 6.2 g/l

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

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

2025 FNB Sauvignon Blanc SA Top 10

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

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