



Groote Post Sauvignon Blanc 2009

main variety Sauvignon Blanc

vintage 2009

analysis alc: 13.5 | ph: 3.55 | rs: 4.0 | ta: 6.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

tasting notes

Who says Sauvignon Blanc is all about acidity? Ideal growing conditions have resulted in a superbly balanced wine, displaying characteristic freshly-mown grass on the nose and rich, luscious white peach flavours on the palate. Depth, length and intensity from a standout vintage.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Yield: 7 tons/ha

Trellising: 5 wire Perold

Elevation: 280m

about the harvest

The grapes were harvested in three stages between 21° and 23° Balling. The grapes harvested in the morning went directly to the sorting table and the afternoon harvested grapes spent the night in a refrigerated container.

in the cellar

The grapes were de-stemmed before crushing and had skin contact for 6 - 12 hours. The juice was settled for 2 - 3 days, inoculated with cultured yeast, fermented at 13° - 16° C for 12 - 14 days and had lees contact for 3 months without stirring.

The wine was filtered and bottled in August 2009.