



Groote Post Sauvignon Blanc 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13.5 | ph: 3.12 | rs: 3.7 | ta: 6.9

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of origin Darling

tasting notes

On the nose fragrances of white stone fruit with quartz-like minerality greets you and a touch of asparagus rounds it off. The palate has great length, showing green fig and gooseberry flavours.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Irrigation: Supplementary

Trellising: 5 wire extended moveable Perold

Elevation: 280m

about the harvest

Weather patterns are definitely changing. 2016 was an early harvest but 2017 was earlier still by 4 days. This was the end result of a long, dry and warm summer. 2017 was a challenge for the fruit driven white varieties. These unfavourable conditions were countered by good canopy management and early morning picking.

Yield: 10 t/ha

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.