



Groote Post The Old Man's Blend White 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13.5 | ph: 3.40 | rs: 1.8 | ta: 5.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of origin Darling

tasting notes

A Sauvignon Blanc based summer wine, displaying tropical fruit flavours. A fresh lively acidity livens the palate with a finish of guava and green apple flavours.

blend information

60% Sauvignon Blanc, 30% Chenin Blanc, 10% Semillon

in the vineyard

Vines planted: 1995

Soil: Hutton/Oak leaf

Irrigation: Dry land

Trellising: 5 wire extended moveable perold

Elevation: 400m

about the harvest

The 2017 harvest had cooler conditions than 2016, contributing to longer ripening and fruit development. The picking of the different varietals was also much more spread out, allowing us to focus on quality and optimum ripeness.

Yield: 7t/ha

in the cellar

The three varietals that make up the blend are each vinified separately as individual wines. Stainless steel tank fermentation and reductive wine making are followed. These three components are then blended in different ratios until we are satisfied that we have the final blend that meets The Old Man's approval.