

## Groote Post Sauvignon Blanc 2005

main variety Sauvignon Blanc

vintage 2005

analysis alc: 13.5 | ph: 3.62 | rs: 2.8 | ta: 5.9

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Coastal



### tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

This wine offers the sensation of fresh cut grass, nettles and juicy grapefruit. This rich fruit is brought to life by a fine vein of natural acidity typical of the cool Darling Hills.

### blend information

100% Sauvignon Blanc

### in the vineyard

Vines planted: 1993 Soil: Hutton & Oakleaf Clones: SB 215 A, 316, 317, 11 Yield: 7t/ha Irrigation: Supplementary in low rainfall years 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 night-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 2 months, without stirring. The wine was filtered and bottled in June 05.

Wood Maturation: None