

Groote Post Kapokberg Sauvignon Blanc 2005

main variety Sauvignon Blanc

vintage 2005

analysis alc: 13.5 | ph: 3.58 | rs: 5.1 | ta: 6.9

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Coastal Region



tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

This is the first time that Groote Post has released a Reserve Sauvignon Blanc. The reserve will only be released in years when we feel we have found an exceptional batch of Sauvignon Blanc. The wine was produced from the finest grapes of the 2005 vintage that went on to show the same excellence in tank. This wine shows the typical Darling minerality that eases off to expose a well rounded and balanced wine with layers of fresh asparagus, guava and tropical flavours.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 2000

Soil: Hutton & Oakleaf

Clones: SB 317, SB 11

Rootstock: R110

Yield: 7t/ha

Irrigation: Supplementary

Trellising: 5 wire Perold

Elevation: 280m

about the harvest

The grapes were harvested at 23° Brix and handpicked and selected in the vineyards.

in the cellar

Overnight, cooled down to 5°C in refrigerated containers. The grapes were hand sorted over a sorting table and into the tank for 24hr skin contact. After the contact period, pressed and only the free run juice used to make this wine. Fermented at 13°C till dry. Spent 3 months on lees. Fined and bottled without filtration.

It is elegantly packaged with the innovative Vino-Lok closure. The Vino-Lok has the aesthetics and appeal of a decanter cap. It is comprised of a glass stopper with a plastic membrane, which is held in place by an aluminium cap. The closure eliminates the risks of leaking, oxidation and cork taint associated with the use of natural cork. The stopper can be removed by hand, re-inserted with equal ease, and is totally devoid of taste.