



Groote Post Reserve Sauvignon Blanc 2011

main variety Sauvignon Blanc

vintage 2011

analysis alc: 13.5 | ph: 3.33 | rs: 1.9 | ta: 6.7

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

tasting notes

An established, award-winning pedigree. Light straw colour with apple, minerality and Cape gooseberry flavours. An elegant, vibrant and refined wine from top quality fruit.

blend information

100% Sauvignon Blanc

food suggestions

A full and lingering finish that is well rounded and a perfect food match.

in the vineyard

Vines planted: 2000

Soil: Hutton & Oakleaf

Clones: SB 317, SB 11

Rootstock: R110

Irrigation: Supplementary

Trellising: 5 wire Perold

Elevation: 280m

about the harvest

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

Yield: 8t/ha

in the cellar

The grapes were harvested early morning and were hand sorted on a sorting table, and pumped over into a tank for 12hr skin contact. After the contact period, the wine was pressed and only the free run juice was used to make this wine. Fermented at 13° C till dry. Spent 2 months on lees.