



Groote Post Reserve Sauvignon Blanc 2012

main variety Sauvignon Blanc

vintage 2012

analysis alc: 13.5 | ph: 3.31 | rs: 4.2 | ta: 6.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Full

tasting notes

We had an almost mini 'Ice Age' that led to a very late harvest of this cultivar. These cooler conditions led to the beautiful guava and green-apple flavours.

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

Years of search for our superior Sauvignon Blanc sites have narrowed the selection down to 3 specific vineyard blocks for the fruit for our flagship white wine. We experienced a dryer season although cooler than others, which enabled us to have a longer harvest period, benefiting the grape selection process.

Yield: 8t/ha

in the cellar

The Reserve Sauvignon Blanc calls for selection all along the winemaking path. We worked very reductively with only free run juice, utilizing our small tanks for individual treatment. The fermentation took 10 days and the wine spent 2 months on the fine lees. The wine was then fine-tuned and polished before bottling.