



Groote Post The Old Mans Blend White 2013

main variety Sauvignon Blanc

vintage 2013

analysis alc: 13.56 | ph: 3.33 | rs: 1.7 | ta: 6.2

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

tasting notes

Definitely a summer wine. Clean and crisp displaying the freshness and citrus tang on the nose of Sauvignon Blanc. Good fruit intensity from the Chenin Blanc and depth from our Semillon. Complementary Granny Smith apple and tropical fruit flavours on the palate that are sure to develop into a terrific value for money crowd pleaser.

blend information

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

in the vineyard

The 2013 harvest was characterized by very cool and very hot periods giving us a varied array of ripe and less ripe fruit to work with. Ripe tropical fruit was the selection criteria for this wine, so the warmer vineyards sites were targeted for the fruit.

in the cellar

The three wine varietals that make up the blend are each vinified separately as three 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.