



## Groote Post Kapokberg Sauvignon Blanc 2014

main variety Sauvignon Blanc

vintage 2014

analysis alc: 13.5 | ph: 3.39 | rs: 1.6 | ta: 7.0

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of Darling

### tasting notes

This wine has a lovely minerality upfront and full flavour. Lemon zest, lime and green flavours fill the palate.

### ageing potential

The wines' balanced acidity will allow ageing for a good few years.

### blend information

100% Sauvignon Blanc

### in the vineyard

Kapokberg translated as 'snowy mountain'. In days gone by, this hill, covered in white Spring flowers, resembled a snow capped mountain. At 459 m above sea level, it is the highest hill at Groote Post and bears the name of our vineyard selection wines.

Vines planted: 2000

Soil: Hutton & Oakleaf

Irrigation: Supplementary

Trellising: 7 wire extended movable Perold

Elevation: 280m

### about the harvest

- A bumper crop this year did not detract from the excellent fruit we harvest from this specific vineyard site. We harvested at 2 different ripeness levels to cover the whole flavour spectrum.

### in the cellar

The wine was fermented for 2 weeks in stainless steel tanks. It spent 3 months on the lees before filtration and bottling.