



## Groote Post Sauvignon Blanc 2024

main variety Sauvignon Blanc

vintage 2024

analysis alc: 12.73 | ph: 3.53 | rs: 1.5 | ta: 6.0

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of Darling

body Full

### tasting notes

This wine shows layers of minerality and tropical fruits on the nose. A balanced palate with long lingering acidity.

### blend information

100% Sauvignon Blanc

### in the vineyard

Vines planted: 1993—2002

Soil: Hutton/Oak leaf

Yield: 10 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 280m

### about the harvest

We experienced a warmer than usual picking season, which made securing optimal ripeness a bit of a challenge. We set out early morning to hand-pick before the temperatures picked up. The Sauvignon Blanc grapes harvested displayed good concentration of ripe fruit.

### in the cellar

After sorting, destemming and crushing, 50% of the grapes had skin contact for 6-12 hours. Only the free-run juice was used for this wine. The wine was fermented in stainless steel tanks and left on the lees for 2 months. The challenge in the cellar is always to capture the full potential of each batch of grapes.