



Groote Post The Old Man's Blend White 2025

main variety Sauvignon Blanc

vintage 2025

analysis alc: 13.5 | ph: 3.54 | rs: 1.1 | ta: 5.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Western Cape

body Full

tasting notes

The Old Man's Blend White is a refreshing Sauvignon Blanc-based summer wine, showcasing vibrant tropical fruit flavours. The nose is dominated by enticing aromas of guava and white pear. On the palate, the wine offers a lively acidity that enhances its freshness, leading to a crisp finish with bright citrus notes. Perfect for warm weather, this wine is both invigorating and delightful.

blend information

70% Sauvignon Blanc, 30% Chenin Blanc

food suggestions

The Old Man's Blend White pairs beautifully with fresh seafood, light salads, and grilled chicken. Its tropical fruit flavours and lively acidity complement dishes like ceviche, goat cheese salads, and lemon herb chicken. Additionally, enjoy it with mildly spiced Asian cuisine or soft cheeses for a delightful and refreshing culinary experience.

in the vineyard

Vines planted: 1995

Soil: Hutton/Oak leaf

Yield: 6 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 250m South Facing

about the harvest

Focus was to balance optimum ripeness before stressing out the vines. More open canopies and cooler but sunny conditions helped to achieve that. We also harvested slightly earlier on sugar ripeness but we still achieved to capture nice fruit.

in the cellar

The Old Man's Blend White is crafted with meticulous care, starting with the separate vinification of each varietal to preserve their unique characteristics. Fermentation takes place in stainless steel tanks, employing reductive winemaking techniques to enhance freshness and purity. These individual components are then expertly blended in varying proportions until we achieve a harmonious balance that meets The Old Man's exacting standards.