Groote Post Kapokberg Sauvignon Blanc 2009

main variety Sauvignon Blanc | vintage 2009

analysis alc: 13.5 | ph: 3.46 | rs: 3.9 | ta: 7.6

type	White	producer	Groote Post Vineyards
style	Dry	winemaker	Lukas Wentzel
taste	Fruity	wine of	Darling

tasting notes

An established, award-winning pedigree. Light straw colour with dusky, green pepper and asparagus on the nose. An elegant, vibrant and refined wine from top quality fruit. A full and lingering finish that is well rounded and a perfect food match.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 2000
Soil: Hutton & Oakleaf
Clones: SB 317, SB 11
Rootstock: R110
Yield: 7 tons/ha
Irrigation: Supplementary
Trellising: 5 wire Perold
Elevation: 280m

about the harvest

The grapes were harvested at 23° Balling, handpicked and sorted in the vineyards.

in the cellar

Cooled down overnight to 5° C in refrigerated containers. The grapes were hand sorted over a sorting table and into the tank for 24hr skin contact. After the contact period, pressed and only the free run juice used to make this wine. Fermented at 13° C till dry. Spent 3 months on lees. Fined and bottled without filtration.