



## Groote Post Sauvignon Blanc 2012

main variety Sauvignon Blanc

vintage 2012

analysis alc: 13.5 | ph: 3.38 | rs: 2.0 | ta: 6.3

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

### tasting notes

An explosion of fruit driven by lime, gooseberry and kiwi fruit, is underpinned by a thread of minerality. A lively wine with an intense palate that lingers making this a pleaser for any occasion.

### blend information

100% Sauvignon Blanc

### in the vineyard

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Trellising: 5 wire Perold

Elevation: 280m

### about the harvest

The lead up to vintage 2012 was dry, but cooler than previous vintages. Our supplementary irrigation proved a lifesaver in our second dry year in a row. The different parcels of Sauvignon Blanc grapes were picked between 21° - 23° balling sugar ripeness.

Yield: 8.5t/ha

### in the cellar

The challenge in the cellar is to capture the full potential of each batch of grapes delivered. After sorting, destemming and crushing, 50% of the grapes had skin contact. The best free run juice made up the components of this wine. The wine had lees contact for 2 months.