



Groote Post The Old Man's Blend White 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 13.0 | ph: 3.39 | rs: 1.5 | ta: 6.1

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Western Cape

body Full

tasting notes

A Sauvignon Blanc based summer wine, displaying tropical fruit flavours. A fresh lively acidity livens the palate with a finish of guava and green apple flavours.

blend information

50% Sauvignon Blanc, 50% Chenin Blanc

in the vineyard

Vines planted: 1995

Soil: Hutton/Oak leaf

Irrigation: Dry land

Trellising: 5 wire extended moveable perold

Elevation: 400m

about the harvest

We went into the 2018 harvest with the lowest winter rainfall in three years since 1933. Focus was therefore 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.

Yield: 7t/ha

in the cellar

The two varietals that make up the blend are each vinified separately as individual wines. Stainless steel tank fermentation and reductive winemaking are followed. These two components are then blended in different ratios until we are satisfied that we have the final blend that meets The Old Man's approval.