

Groote Post Sauvignon Blanc 2006

main variety Sauvignon Blanc

vintage 2006

analysis alc: 13.5 | ph: 3.5 | rs: 1.4 | ta: 6.2

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Coastal



tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

This wine offers aromas and flavours of freshly cut grass, nettles and juicy grapefruit. This rich fruit is brought to life by a fine vein of natural acidity, typical of the cool Darling Hills.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 1993 - 2002
Soil: Hutton & Oakleaf
Clones: SB 215 A, 316, 317, 11 - Selection of clones for diversity
Rootstock: Selection of rootstock for diversity
Yield: 8 tons/ha
irrigation: Supplementary in low rainfall years
Trellising: 5 wire Perold
Elevation: 280m
Aspect: West to South to East
Canopy: Rigorous canopy management

about the harvest

The grapes were harvested in three stages between 21° and 23° Balling. The grapes harvested in the morning went directly to the sorting table and the night-harvested grapes spent the night in a refrigerated container.

in the cellar

The grapes were de-stemmed before crushing and had skin contact for 6 - 12 hours. The juice was settled for 2 - 3 days, inoculated with cultured yeast, fermented at 13 - 16° C for 12 - 14 days and had lees contact for 3 months without stirring.

The wine was filtered and bottled in May 2006.