

## Groote Post Sauvignon Blanc 2007

main variety Sauvignon Blanc

vintage 2007

analysis alc: 13.5 | ph: 3.43 | rs: 1.23 | ta: 6.6

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

### tasting notes

Clearly a cool climate wine. Very accessible with a flinty and restrained nose hinting of Cape gooseberries and freshly cut green apple on the palate. Minimal lees contact giving the wine an elegant, rounded and balanced appeal.

### 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: 7 tons/ha  
irrigation: Supplementary to alleviate stress  
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 afternoon 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 2007.

