

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.

