

Groote Post Sauvignon Blanc 2000

main variety Sauvignon Blanc

vintage 2000

analysis alc: 13.32 | ph: 3.55 | rs: 1.4 | ta: 6.4

type White

producer Groote Post Vineyards

winemaker Francois van Zyl

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Greenish hue with asparagus and grapefruit with floral and capsicum hints on the nose. Medium bodied with a fresh lingering fruity finish.

blend information

Sauvignon Blanc

in the cellar

All fruit is handpicked into baskets, after which grapes were de-stemmed. The juice was treated reductively but no ascorbic acid was added at any stage of the winemaking process. Free run and first press extraction were kept separate and the juice was settled for 8 days. Fermentation was induced by adding dried active yeast and took 14 days to complete. After completion of fermentation the wine was left on its gross lees for 5 weeks with occasional stirring.