



## Groote Post Sauvignon Blanc 2010

main variety Sauvignon Blanc

vintage 2010

analysis alc: 13.5 | ph: 3.45 | rs: 1.7 | ta: 6.8

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

### tasting notes

Who says Sauvignon Blanc is all about acidity? Ideal growing conditions have resulted in a superbly balanced wine, displaying characteristic freshly-mown grass on the nose and rich, luscious white peach flavours on the palate. Depth, length and intensity from a standout vintage.

### blend information

100% Sauvignon Blanc

### in the vineyard

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Yield: 7 tons/ha

Trellising: 5 wire Perold

Elevation: 280m

### 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.