



## Groote Post Sauvignon Blanc 2014

main variety Sauvignon Blanc

vintage 2004

analysis alc: 13.5 | ph: 3.43 | rs: 1.4 | ta: 6.2

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

### tasting notes

Gooseberries are the standout fruit of this vintage. Ripe figs and granadilla abound on the nose and palate. This vintage is fruit driven with a vibrant acidity and a hint of grass on the finish.

### blend information

100% Sauvignon Blanc

### in the vineyard

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Trellising: 5 wire Perold

Elevation: 280m

### about the harvest

The Sauvignon Blanc vineyard bare vigorous growth so canopy management with the breaking out of side shoots and tipping the vertical shoots is crucial. This vintage produced a big crop so we started picking earlier and this gave us a wide spectrum of flavours from green to ripe.

Yield: 10 t/ha

### in the cellar

The challenge in the cellar is to capture the full potential of each batch of grapes delivered. After sorting, destemming and crushing, 50% of the grapes had skin contact. The best free run juice made up the components of this wine. The wine had lees contact for 2 months.