



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.