



Groote Post The Old Mans Blend White 2015

main variety Sauvignon Blanc

vintage 2015

analysis alc: 13.5 | ph: 3.46 | rs: 3.8 | ta: 5.7

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

tasting notes

A Sauvignon Blanc based summer wine, displaying some of the green aromas associated with this main varietal. However fresh floral and tropical notes on the finish lend to a very well balanced wine.

blend information

60% Sauvignon Blanc, 30% Chenin Blanc, 10% Semillon

in the vineyard

Vines planted: 1995

Soil: Hutton/Oak leaf

Irrigation: Dry land

Trellising: 5 wire extended moveable perold

Elevation: 400m

about the harvest

This harvest will be remembered probably as one of the earliest vintages that we have had and

will have in a long time. This is also one of our better vintages because of all the intense flavours

and concentration in the white wine grapes.

Yield: 7t/ha

in the cellar

The three varietals that make up the blend are each vinified separately as individual wines. Stainless

steel tank fermentation and reductive wine making are followed. These three components are then blended in different ratios until we are satisfied that we have the final blend that meets

The Old Man's approval.