



Groote Post The Old Man's Blend White 2016

main variety Sauvignon Blanc

vintage 2016

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 fresh Sauvignon Blanc based summer wine, displaying guava and golden delicious apple flavours. A fresh, lively acidity livens the palate with a finish of passionfruit flavours.

ageing potential

2017 Platter's South African Wine Guide - 4 starsbr /2016 Platter's South African Wine Guide - 4 stars

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

Above average temperatures in January made this a challenging vintage for white varieties. Our proximity to the Atlantic did however ease this heat somewhat. Canopy management aimed at better leaf cover was also an aid.
Yield: 7t/ha

in the cellar

The three varieties 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.