



Groote Post Kapokberg Sauvignon Blanc 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 14.0 | ph: 3.40 | rs: 2.8 | ta: 6.4

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of Darling

tasting notes

This wine is typical Darling, with minerality in abundance. Green guava and kiwi aromas are prominent on the nose, while granadilla and passion fruit abound on the palate. Well integrated acidity and abundant flavours give the wine great length.

ageing potential

The wines' balanced acidity will allow ageing for a good few years.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 2000

Soil: Hutton & Oakleaf

Irrigation: Supplementary

Trellising: 7 wire extended movable Perold

Elevation: 280m

about the harvest

This was the earliest harvest I have experienced. The climatic conditions were very much in favour of a good Sauvignon Blanc year. Cooler conditions during the earlier stages of grape ripening, and the formation of smaller berries, led to more concentrated juice.

Yield: 8t/ha

in the cellar

The juice was fermented for 2 weeks in stainless steel tanks. It spent 3 months on the lees before filtering and bottling.