Groote Post Seasalter Sauvignon Blanc 2020

main variety Sauvignon Blanc | vintage 2020

analysis alc: 14.18 | ph: 3.18 | rs: 3.8 | ta: 7.2

type White | producer Groote Post Vineyards

style Dry | winemaker Lukas Wentzel

taste Fruity

tasting notes

The Seasalter is wonderfully expressive on the nose and the palate with captivating notes of black current, stone fruit and green apple together with hints of fynbos and kelp, sea-breeze and a touch of oak. Rich, layered and long, this subtly powerful blend is intense but not weighty: an elegant well-balanced wine showing typical Darling minerality, vibrant acidity and some leesy complexity before a saline finish.

blend information

90% Sauvignon Blanc, 10% Semillon.

in the vineyard

Vines planted: 2001
Soil: Hutton / Oakleaf
Yield: 7 t/ha
Irrigation: Supplementary
Trellising: 5 wire extended moveable perold
Elevation: 250m South Facing

in the cellar

90% Sauvignon Blanc, 10% Semillon. 30% of the Sauvignon Blanc was fermented and aged for 8 months in a 300 litre French Oak barrels. The remaining components were fermented in stainless steel tanks and left on the fine lees.