



Groote Post Seasalter Sauvignon Blanc 2024

main variety Sauvignon Blanc

vintage 2024

analysis alc: 12.73 | ph: 3.153 | rs: 1.5 | ta: 6.0

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

body Medium

tasting notes

This wine shows layers of minerality and tropical fruits on the nose. A balanced palate with long lingering acidity.

blend information

90% Sauvignon Blanc, 10% Semillon

in the vineyard

Vines planted: 2001

Soil: Hutton/Oakleaf

Yield: 7 t/ha

Irrigation: Supplementary

Pruning: 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 6 months in a 300 litre French Oak barrels. The remaining components were fermented in stainless steel tanks and left on the fine lees.