

## Groote Post Sauvignon Blanc 2002

main variety Sauvignon Blanc

vintage 2002

analysis alc: 13.4 | ph: 3.5 | rs: 1.5 | ta: 7.0

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

The vibrancy of this wine could only be the product of sunny West Coast conditions, coupled with the altitude of the vineyard and cooling breezes to keep the flavours alive. A wine of stunning fruit intensity and fresh acidity, we expect to be enjoying it until the end of 2003.

blend information

Sauvignon Blanc

in the vineyard

Vines planted: 1993  
Soil: Hutton & Oakleaf  
Clones: SB 215 A, 316, 317  
Yield: 6 tons per hectare  
Irrigation: None  
Trellising: 5 wire extended  
Perold  
Elevation: 250m

about the harvest

The grapes were harvested at 23° Balling.

in the cellar

Wood maturation: None  
Bottled: July 2002

