



GROOTE POST SAUVIGNON BLANC 2012

TASTING NOTES

An explosion of fruit driven by lime, gooseberry and kiwi fruit, is underpinned by a thread of minerality. A lively wine with an intense palate that lingers making this a pleaser for any occasion.

IN THE VINEYARD

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Yield: 8.5 tons/ha

Trellising: 5 wire Perold

Elevation: 280m

THE HARVEST

The lead up to vintage 2012 was dry, but cooler than previous vintages. Our supplementary irrigation proved a lifesaver in our second dry year in a row. The different parcels of Sauvignon Blanc grapes were picked between 21 and 23 balling sugar ripeness.

IN THE CELLAR

The challenge in the cellar is to capture the full potential of each batch of grapes delivered. After sorting, destemming and crushing, 50% of the grapes had skin contact. The best free run juice made up the components of this wine. The wine had lees contact for 2 months.

TECHNICAL ANALYSIS

Winemaker Lukas Wentzel

Alcohol 13.5 %vol

pH 3.38

RS 2.0 g/l

Total Acid 6.3 g/l

Appellation Darling

CHARACTERISTICS

Type White

Style Dry

Taste Fruity

BLEND INFORMATION

100% Sauvignon Blanc