Groote Post The Old Man's Blend White 2006

main variety Sauvignon Blanc | vintage 2006

analysis alc: 13.0 | ph: 3.48 | rs: 1.8 | ta: 5.9

type White

producer Groote Post Vineyards
winemaker Lukas Wentzel
wine of Coastal

tasting notes
NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Best Value wine Awards - Wine Magazine 2007

Sunday Times Top 10 - April 2007

Sunday Times Top 10 - March 2007

A complex and palate filling white blend of Sauvignon and Chenin Blanc, the wine displays a maritime influenced nose of crushed sea shells and a jasmine scented floral aroma. A deep palate of tropical fruits with a lower than normal residual sugar resulting in a dry, full wine that over delivers on its price. Our response to the ever growing popularity of New World white blends.

blend information
54% Sauvignon Blanc, 46% Chenin Blanc

in the vineyard
Soil: Hutton & Oakleaf

in the cellar
These two cultivars are kept separate during the winemaking process. Thereafter they are carefully selected for specific style and characteristics to make this specific blend so special.Bottled: September 2006