

Groote Post Sauvignon Blanc 1999

main variety Sauvignon Blanc

vintage 1999

analysis alc: 13.0 | ph: 3.64 | rs: 1.6 | ta: 6.3

type White

producer Groote Post Vineyards

winemaker Adi Badenhorst

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

The wine has a greenish hue with nose of green figs, capsicum and floral hints. Rich and full, but not sweet, the wine remains long.

ageing potential

3 years

blend information

Sauvignon Blanc

in the cellar

Veritas 1999: Silver Medal International Wine Challenge 2000: Silver Medal Wine Magazine November 1999: 4 Stars Wine of the Month Club December 1999: 1st of 49 All fruit is handpicked into baskets. In the cellar ascorbic acid and SO_2 are added during crushing and de-stemming. Must is chilled to 14°C before being pressed. Typical yields are 580–260 litres/ton free run and first press extraction. Juice settled for 2–4 days, racked and bottle filtered. Fermentation is induced by active dried yeast culture and fermentation temperatures are optimally between 9°C – 13°C . Lees is stirred for 2–3 months after fermentation. The wine is then fined, filtered and bottled.

