Groote Post The Old Man's Blend White 2019

main variety Sauvignon Blanc | vintage 2019

analysis alc: 13.32 | ph: 3.32 | rs: 2.1 | ta: 6.2

type White | producer Groote Post Vineyards
style Dry | winemaker Lukas Wentzel
taste Fruity | wine of Western Cape
body Full

tasting notes

A Sauvignon Blanc based summer wine, displaying tropical fruit flavours. Guava and white Pear are prominent on the nose. A fresh lively acidity livens the palate with a finish of citris flavours.

blend information

50% Sauvignon Blanc, 50% Chenin Blanc

in the vineyard

Vines planted: 1995
Soil: Hutton/Oak leaf
Yield: 7 t/ha
Irrigation: Dry land
Trellising: 5 wire extended moveable perold
Elevation: 400m

about the harvest

Focus was to balance optimum ripeness before stressing out the vines. More open canopies and cooler but sunny conditions helped to achieve that. We also harvested slightly earlier on sugar ripeness but we still achieved to capture nice fruit.

in the cellar

The two varietals that make up the blend are each vinified separately as individual wines. Stainless steel tank fermentation and reductive wine making are followed. These two components are then blended in different ratios until we are satisfied that we have the final blend that meets The Old Man's approval.