



## Groote Post Sauvignon Blanc 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 13.90 | ph: 3.30 | rs: 2.88 | ta: 6.4

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Mineral

wine of Darling

body Full

### tasting notes

The wine displays aromas of grapefruit and guava on the nose followed by mouth watering acidity and upfront citrus fruit on the palate.

### blend information

100% Sauvignon Blanc

### in the vineyard

Vines planted: 1993—2002

Soil: Hutton/Oak leaf

Yield: 10 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 280m

### about the harvest

We experienced a warmer than usual picking season, which made securing optimal ripeness a bit of a challenge. We set out early morning to hand-pick before the temperatures picked up. The Sauvignon Blanc grapes harvested displayed good concentration of ripe fruit.

### in the cellar

After sorting, destemming and crushing, 50% of the grapes had skin contact for 6-12 hours. Only the free-run juice was used for this wine. The wine was fermented in stainless steel tanks and left on the lees for 2 months. The challenge in the cellar is always to capture the full potential of each batch of grapes.