



Groote Post Sealsalter Sauvignon Blanc 2025

main variety Sauvignon Blanc

vintage 2025

analysis alc: 12.73 | ph: 3.153 | rs: 1.5 | ta: 6.0

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Western Cape

body Medium

tasting notes

The Sealsalter 2025 offers pronounced aromas of fresh apple, passion fruit, and blackcurrant, accompanied by a distinct minerality and oceanic notes, with subtle hints of oak. The palate is dry and medium-bodied, featuring vibrant, lingering acidity. Flavours of tropical fruits and a strong mineral backbone dominate, leading to a long, fruit-driven finish. This well-balanced and complex Sauvignon Blanc captures its coastal terroir beautifully

blend information

90% Sauvignon Blanc, 10% Semillon

in the vineyard

Vines planted: 2001

Soil: Hutton/Oakleaf

Yield: 7 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 250m South Facing

in the cellar

90% Sauvignon Blanc, 10% Semillon. 30% of the Sauvignon Blanc was fermented and aged for 8 months in a 300 litre French oak barrels. The remaining components were fermented in stainless steel tanks and left on the fine lees.