



Groote Post Sauvignon Blanc 2003

main variety Sauvignon Blanc

vintage 2003

analysis alc: 13.5 | ph: 3.61 | rs: 2.5 | ta: 6.6

type White

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Best White Wine, Best Of Class, and a Gold medal at the 2004 World Wine Market International Wine Competition held in San Francisco.

Swiss International Wine Award 2004 - Silver

Veritas 2003 - Silver

Michelangelo International Wine Awards 2003 - Gold

The vibrancy of this wine could only be the product of sunny West Coast conditions, coupled with the altitude of the vineyard and cooling breezes to keep the flavours alive. A wine of stunning fruit intensity and fresh acidity, we expect to be enjoying it until the end of 2006.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 1993 Soil: Hutton & Oakleaf Clones: SB 215 A, 316, 317 Yield: 5t/ha Irrigation: None Trellising: 5 wire extended Perold Elevation: 280m

about the harvest

The grapes were harvested at 23° Balling.

in the cellar

Wood Maturation: None Bottled: May 2003