



GROOTE POST SAUVIGNON BLANC 2020

TASTING NOTE

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

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

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.

TECHNICAL ANALYSIS

Alcohol: 13.90% pH: 3.30g/l RS: 2.88g/l TA: 6.4g/l

WINEMAKER Lukas Wentzel