



GROOTE POST

upon Darling Hills

Groote Post Seasalter 2021

90% Sauvignon Blanc
10% Semillon

TASTING NOTES

Blackcurrant, granadilla & citrus flavours is well supported by subtle oak nuances. The palate has an abundance of fruit and well-balanced acidity gives beautiful length to this wine.

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

WINEMAKER NOTES

The harvest was later than the last three vintages. This gave it longer time on the vines while the harvest was nicely spread out, especially for the Sauvignon Blanc. We received very little rain before and during the harvest. So no concerns around rot and other diseases. Cooler conditions, especially during the evening, also contributed to longer ripening time, therefore better fruit development.

Even with the cooler conditions we still did the crushing of the Seasalter grapes early in the morning. We normally stop crushing these grapes by 10h00 in the morning. Most of the fermentation was done in stainless steel tanks. 21% of the final blend was fermented in 300L French barrels.

The wine was left in the tanks after fermentation on the fine lees and in the barrels on the fermentation lees with occasional stirring. The wine was on the lees in the tanks for four months before making the final blend.



Alc: 13.76% | Ph: 3.42 | Rs: 4.8 | Ta: 6.7