

GROOTE POST THE OMB WHITE 2019

TASTING NOTE

A Sauvignon Blanc based summer wine, displaying tropical fruit flavours. Guava and white Pear are prominent on the nose. A fresh lively acidity livens the palate with a finish of citrus flavours.

IN THE VINEYARD

Vines planted: 1995
Soil: Hutton/Oak leaf
Yield: 7 t/ha
Irrigation: Dry land
Trellising: 5 wire extended moveable perold
Elevation: 400m

THE HARVEST

Focus was to balance optimum ripeness before stressing out the vines. More open canopies and cooler but sunny conditions helped to achieve that. We also harvested slightly earlier on sugar ripeness but we still achieved to capture nice fruit.

IN THE CELLAR

The two varietals that make up the blend are each vinified separately as individual wines. Stainless steel tank fermentation and reductive wine making are followed. These two components are then blended in different ratios until we are satisfied that we have the final blend that meets The Old Man's approval.

TECHNICAL ANALYSIS

Alcohol: 13.32% pH: 3.32 g/l RS: 2.1 g/l TA: 6.2 g/l

WINEMAKER Lukas Wentzel

BLEND: 60% Sauvignon Blanc / 40% Chenin Blanc

