



Groote Post Sauvignon Blanc 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.51 | rs: 1.6 | ta: 5.6

type White

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

tasting notes

A combination of ripe tropical fruit, gooseberries, figs and guava give this wine many layers of flavours. This vintage is riper and fuller on the palate.

blend information

100% Sauvignon Blanc

in the vineyard

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Irrigation: Supplementary

Trellising: 5 wire extended moveable Perold

Elevation: 280m

about the harvest

Weather patterns are definitely changing. 2015 was an early harvest but 2016 was earlier still, by 4 days. This was the end result of a long, dry and warm summer. 2016 is a challenge for the fruit driven white varieties. These less than favourable conditions were countered by good canopy management and early morning picking.

Yield: 10 t/ha

in the cellar

The Challenge in the cellar is to capture the full potential of each batch of grapes. 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.