

TERRY SEITZ INC.

Importers of Fine South African Wines



TECHNICAL ANALYSIS

Winemaker Lukas
Wentzel
Alcohol 13.5 %vol
pH 3.38
RS 2.0 g/l
Total Acid 6.3 g/l
Appellation Darling

GROOTE POST SAUVIGNON BLANC 2012

TASTING NOTES

An explosion of fruit driven by lime, gooseberry and kiwi fruit is underpinned by a thread of minerality. A lively wine with an intense palate that lingers making this a true crowd pleaser for any occasion!

IN THE VINEYARD

Vines planted: 1993 - 2002

Soil: Hutton & Oakleaf

Yield: 8.5 tons/ha

Trellising: 5 wire Perold

Elevation: 280m

THE HARVEST

The lead up to vintage 2012 was dry; but cooler than previous vintages. Our supplementary irrigation proved a lifesaver in our second dry year in a row! The different parcels of Sauvignon Blanc grapes were harvested in three stages between 21° and 23° Balling sugar ripeness.

IN THE CELLAR

The challenge in the cellar is to capture the full potential of each batch of grapes delivered. The grapes were de-stemmed before crushing and 50% of the grapes had skin contact. The best free run juice made up the components of this wine. The wine had lees contact for 2 months without stirring.

BLEND INFORMATION

100% Sauvignon Blanc

