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Sauvignon Blanc 2006 Groote Post Vineyards Wine of Origin Darling South Africa

Background

To celebrate Anthony's South African heritage, his 25 years of wine making in California and his 50 years of age, in 2004 we created our first limited edition bottling of Sauvignon blanc from Groote Post Vineyards; located on wind swept slopes overlooking Table Bay and the chilly Atlantic Ocean. We chose Sauvignon blanc as Anthony feels the microclimates in South Africa provide for great varietal expression and bright acidity without the tartness one finds in Sauvignon blanc wines produced in more southerly regions.

Groote Post (www.wine@grootepost.co.za), an historic farm outside Darling, South Africa was one of the original land grants in South Africa. Formerly a hunting lodge, the homestead was built in 1808. The owners, the Pentz family, have overseen the conversion to vineyards in this area rapidly gaining fame as a rising star in South Africa. This award winning cultivar (variety) rivals the best of the New World. From elevated, cool climate vineyards in the hills of Darling, with close proximity to the cool breezes from the Atlantic Ocean the wine delivers exceptional varietal flavors. Owners Peter and Nick Pentz, and winemaker Lukas Wentzel worked closely with Anthony Bell to produce this 100% tank fermented varietal wine.

Vintage Notes

The 2006 vintage followed a cold, wet winter, which gave the vines a good start. In many areas, winter soils stayed cooler for longer, delaying ripening. Early and mid-summer conditions were cool and very dry (mainly due to the cool south and south-easterly winds that blew), and no measurable rain was received after mid-October. In the build-up to harvest, the Cape experienced cool, dry and excessively windy conditions—the driest spring and summer in two decades. Conditions were perfect for flowering, berry development and ripening. Summer temperatures remained cooler than average. Harvest started 10–14 days later than usual due to late flowering caused by the cooler growing season. Lower-than-normal temperatures between December and February resulted in gradual ripening and growers had to remain patient to allow for a longer hang time in order to achieve optimal flavor development.

Tasting Notes

This Sauvignon blanc has a brilliantly clear, beautifully pale color with slight hints of green. Cold fermentation in stainless steel tanks has preserved the fresh flavors, vivid aromatics and brisk acidity, underlain with hints of flinty minerality. The bright acidity on the palate makes the wine lively and provides a refreshing, long lasting, satisfying finish. A delicious accompaniment to shellfish, poultry, line fish and mild pasta dishes, this wine will brighten any celebration. Or, enjoy a cold glass on the patio, on a warm summer's day – and wonder!

Technical Analysis

Varietal:	Sauvignon blanc (100%)
Appellation:	Darling, South Africa
Harvest Date	February 14, 2006
Sugar at harvest	22.5 Brix
Acid at harvest	0.81 gm/100ml
pH	3.32
Acid	0.62 gm/100ml
pH	3.49
Alcohol	13.4%
Aging	100% stainless steel tank
Bottle Date	August 2006
Production	448 cases

