
















GROOTE POST

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Wine Information Sheet

	<p>Groote Post The Old Man's Blend White 2020 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.</p> <p>77% Sauvignon Blanc , 23% Chenin Blanc pH 3.49 Alcohol 13.78% Acid 5.8 Sugar 2.8</p>		<p>Groote Post The Old Man's Blend Red 2020 Ripe red fruit are in abundance on the nose. The palate offers soft tannins with a smooth finish that invites you to keep pouring.</p> <p>Merlot 50%, Cab Sauv 25%, Shiraz 25% pH 3.66 Alcohol 14.31% Acid 5.2 Sugar 1.4</p>
	<p>Groote Post Chenin Blanc 2020 This wine shows abundance of white pear and guava flavours on the nose. It offers an explosion of fruit salad flavours on the palate finishing with a long crisp granny smith apple acidity.</p> <p>pH 3.40 Alcohol 13.75% Acid 6.0 Sugar 2.2</p>		<p>Groote Post Sauvignon Blanc 2020 The wine displays aromas of grapefruit and guava on the nose followed by mouth watering acidity and upfront citrus fruit on the palate.</p> <p>pH 3.43 Alcohol 13.85% Acid 6.1 Sugar 2.0</p>
	<p>Groote Post Unwooded Chardonnay 2020 Orange blossom and stone fruit are prominent on the nose. Steely minerality with lingering citrus fruit on the palate makes this wine your perfect summer companion.</p> <p>pH 3.36 Alcohol 13.32% Acid 6.7 Sugar 2.6</p>		<p>Groote Post Riesling 2019 This vintage displays stone fruit and jasmine fragrances on the nose. The wine has a lingering acidity that is well balanced by the natural residual sugar on the palate.</p> <p>pH 3.11 Alcohol 13.20% Acid 7.2 Sugar 9.7</p>
	<p>Groote Post Merlot 2019 Ripe cherry, plum and chocolate notes are followed by hints of aniseed and cassis on the nose. The palate is supported by ripe red berries and good tannins.</p> <p>pH 3.55 Alcohol 14.53% Acid 5.8 Sugar 3.1</p>		<p>Groote Post Shiraz 2019 This vintage displays white pepper and violets, which are typical of our region. Smokey spice and saltiness fill the palate. This is an elegant Shiraz with well rounded tannins that linger.</p> <p>pH 3.69 Alcohol 14.73% Acid 5.6 Sugar 2.2</p>
	<p>Groote Post Seasalter 2020 The nose exudes fragrant bell pepper nuanced by blackcurrant and granny smith apple with subtle aromas of kelp and passion-fruit.</p> <p>90% Sauvignon Blanc , 10% Semillon pH 3.38 Alcohol 14.11% Acid 6.3 Sugar 3.7</p>		<p>Groote Post Kapokberg Chardonnay 2019 Yellow stone fruit with hints of butterscotch are prominent on the nose. The palate displays minerality and grapefruit finishing with a long zesty acidity.</p> <p>pH 3.52 Alcohol 13.30% Acid 5.8 Sugar 2.5</p>
	<p>Groote Post Salt of the Earth 2018 This wine has an abundance of dark cherry, spicy white pepper and violet flavours on the nose. Structured palate is supported by soft tannins and an abundance of fruit.</p> <p>67% Shiraz , 33% Cinsault pH 3.50 Alcohol 14.41% Acid 5.8 Sugar 1.9</p>		<p>Groote Post Pinot Noir Rose 2021 Pale rose gold in colour with a bouquet of raspberry and strawberry cream. The palate has a soft elegant finish with red berry notes lingering. The stunning salmon pink colour invites you to just keep on pouring.</p> <p>pH 3.40 Alcohol 13.71% Acid 5.8 Sugar 1.9</p>
	<p>Groote Post Brut Rosé MCC NV This MCC is salmon-pink tinged with flavours of strawberry and hints of yeasty bis-cuit. It is crafted according to the age-old tradition of second fermentation in the bottle.</p> <p>pH 3.42 Alcohol 12.23% Acid 5.7 Sugar 6.6</p>		<p>Groote Post Brut MCC NV Cap Classique displaying a vibrant pale gold colour, a fine creamy mousse, zesty notes of green apple and white pear with hints of brioche, a well-rounded velvety</p> <p>pH 3.44 Alcohol 12.20% Acid 8.7 Sugar 5.8</p>