



**BELL**

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**Sauvignon Blanc 2004  
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 we have created this limited edition bottling of Sauvignon blanc from Groote Post Vineyards; located on wind swept slopes overlooking Table Bay and the chilly Atlantic Ocean.

Groote Post ([www.wine@grootepost.co.za](http://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 2004 vintage in the southern hemisphere followed a rather warm, dry winter, followed by the heaviest ever snowfalls in the Cape in August. An unusually cold snap in September delayed bud break and the growing season was marked by unusual temperatures, including summer evening frosts, and daytime highs of 22 degrees C. This caused some uneven ripening and green thinning was required in most vineyards. After three stifling heat-wave days in the Western Cape, the 2004 harvest pace shifted up a notch and the Sauvignon blanc was harvested disease free and in excellent condition in mid-February.

**Tasting Notes**

Our 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 summers day – and wonder!

**Technical Analysis**

Varietal:	Sauvignon blanc (100%)
Appellation:	Darling, South Africa
Harvest Date	February 20, 2004
Sugar at harvest	23.0 Brix
Acid at harvest	0.81 gm/100ml
pH	3.38
Acid	0.63 gm/100ml
pH	3.40
Alcohol	13.1%
Aging	100% stainless steel tank
Bottle Date	July 2004
Production	203 cases

