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The online world of GROOTE POST

May 2013

Harvest Report...

Another year, yet another vintage. The saying time flies is an understatement, 2012 flew by. For me the time between coming back from summer holiday and the new harvest, is the same as a child waiting for school holiday to start, it couldn't arrive any quicker. When harvest eventually arrives it starts like an old steam train but soon as it has momentum there is no stopping it. This was definitely the case for 2013 vintage. This vintage will be remembered for it's all round good quality across all cultivars.

The 2013 Sauvignon Blanc and Chenin Blanc have already found their way into bottle as the last stock of 2012 were sold through thanks to your great support of our brand.

Till next time,

Nick



Top 100 SA Wine Challenge...

The Top 100 SA Wine Challenge, now in its third year, was founded by local entrepreneur Robin von Holdt, to highlight the excellence of South African wines while providing an authoritative reference point for wine lovers internationally.

The 2013 competition was judged by a panel of high profile, well-respected international and local wine judges. Visit www.top100sawines.com for more information.

OUR TOP 100 SA WINNERS:

The Groote Post Reserve Sauvignon Blanc 2012 displays the typical Darling minerality that makes this area's Sauvignon Blancs stand out. It is stacked with flavours of granadilla, green fig and green pepper, has a full and lingering finish and is a perfect food match. Cellar door price: R 109.

The Groote Post Reserve Pinot Noir 2009 is a more European-style Pinot Noir than previous vintages, according to our winemaker, Lukas Wentzel. It displays suitably restrained plum and raspberry notes with savoury, dried-beef flavours. Cellar door price: R 130.



Sacha Claassen



Lukas Wentzel

Meet Sacha Claassen...

It is with a heavy heart that we bid farewell to Sacha Claassen at the end of May. She started at the farm in February with the soul purpose of lending a hand to Lukas during the harvest time. Sacha's quiet personality and broad smile quickly made her right at home with the rest of the crowd. We enjoyed having her with us and will really miss her presence. We wish Sacha the best of luck in her future careers & hope that our paths will cross again then. We asked Sacha a few questions for us and you to get to know her a little bit better:

When and where were you born?

I was born in Oudtshoorn on 14 April 1986.

How did you become interested in wine and what was your first job in the wine industry?

As a child growing up in the Karoo, I had little exposure to wine. I have always had a passion for nature and the outdoors and knew that one day I would end up in an agricultural field. My first job in the wine industry was working at Meerlust in the vineyards alongside Roelie Joubert 2005.

What for you is the biggest challenge in winemaking?

Quality of wine, keeping up to date with new wine making technologies and market demand regarding wine styles and price points.

Tell us about your experience of being part of the Winemakers' guild?

Being part of the Cape Winemakers Guild protégé program has been a great challenge, learning curve and privilege for me. Working with such a diverse group of winemakers eager to share their skills, knowledge and their high standards of craftsmanship.

Your most favourite wine and why?

Riesling- love the fact that it is very versatile, expressive and aromatic and Red blends.

If you could visit any wine farm in the world. Which farm and why?

Domaine de la Romanee Conti in Burgundy. It is the most rarefied and expensive wine in the world, with vintages that need decades to mature, need I say more...

What is your favourite past time?

Student life.

What was the highlight for you during harvest at Groote Post?

Working alongside Lukas Wentzel.

Any long term ambitions?

To be a part of a team that has won an award for being a leader in the field of wine and food industry. To be with the company and be known in the industry as a trend setter and as a person who is knowledgeable and can give advice on wine and food for those who are willing to learn.

Describe yourself in 3 words...

Eager, hardworking and passionate.

Groote Post Riesling 2012...

"It will always be a challenge to make good Riesling in South Africa because of our climate, but I have always thought Riesling could do well at Groote Post. Sauvignon Blanc and Pinot Noir do very well on our farm, and they prefer colder climates, so why shouldn't Riesling have the same potential?"

The Riesling received a four and a half star rating in the 2013 edition of the Platter's SA Wine Guide. At present it offers up fragrant whiffs of white tropical flowers. The palate is poached spiced quince and golden-apple with a grating of fresh ginger; it has the classical soft sun-dried apricot rounded acidity of a fine Riesling. While the wine is semi sweet, it is a perfect partner to gentle oriental curries and vegetarian dishes that feature barbecued aubergine glazed with sherry vinegar.

Innes & Michelle van der Westhuizen shared their favourite prawn curry recipe with us to try out with the Riesling – it was absolutely divine & now we are sharing it with you. Happy cooking!

Prawn Curry (Serves 4) by Innes Linder

Curry Paste (make first):

3 cloves of garlic
A matchbox size piece of fresh ginger (peeled and chopped)
2 tablespoons of fish masala (chicken masala can be used instead)
Fresh chilli to taste (should you not like a hot curry leave out the chilli)
Mash everything with a pestle & mortar until it's a paste and set aside

Ingredients:

16 queen sized prawns (de- veined & shelled)
1 tablespoon of vegetable oil
1 onion finely chopped
1 can of coconut milk
Nomu liquid chicken stock to taste (approx 1 tablespoon)
Curry paste (see recipe above)
Fresh coriander

Method:

Fry onions and curry paste until the onions are soft in a deep pan or Wok on a high heat.
Add prawns and cook until they start to go pink.
Add coconut milk and season with chicken stock to taste.
The whole cooking process should take approximately 10 minutes.
Serve with Jasmine or Basmati rice and garnish with fresh coriander.

Serve with a glass of 2012 Groote Post Riesling for ultimate satisfaction!



Monthly Lucky Draw Winners...

We enjoy it when friends make the effort to visit the farm and therefore we thought it was only right to reward them for this. Groote Post & Hilda's Kitchen gives their visitors the chance to complete lucky draw slips to stand a chance of winning any x3 of their favourite Groote Post wines. The draw takes place at the end of each month and is ONLY applicable to those that have visited us that past month. The winners so far:

March 2013

Alana Turner

April 2013

Francis Carruthers
Lisa Smits (Hilda's Kitch

May 2013

Tracy Burger
Stephen Coulstock



Groote Post Attractions: Wine Tasting ~ Farm Drives ~ Restaurant ~ Weddings

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