



GROOTE POST MERLOT 2018

TASTING NOTE

Ripe red fruit and herbal highlights with a lively eucalyptus edge on the nose. The palate displays sour cherry and dark chocolate supported by good tannins with good acidity.

IN THE VINEYARD

Vines planted: 2001,2002
Soil: Hutton
Yield: 7 t/ha
Irrigation: Supplementary
Trellising: 5 wire extended moveable perold
Elevation: 200m

THE HARVEST

2017 was the midway mark of the four year drought, producing a small grape crop.

The vines responded with top quality juice with lower pH's and higher acids.

Good concentration and structure in the reds will see the wine develop well in the bottle and age magnificently.

IN THE CELLAR

The grapes were carefully selected over the sorting table. The grapes had cold maceration for 2 days in stainless steel and open tanks. The juice was pumped over and the cap punched down three to four times a day. The juice was left on the skins for 14 days after fermentation. Malolactic fermentation and ageing took place in 300L French Oak barrels, 35% new wood, 50% 2nd fill and 15% 3rd fill.

TECHNICAL ANALYSIS

Alcohol: 14.89% pH: 3.47g/l RS: 2.2g/l TA: 5.4g/l

WINEMAKER Lukas Wentzel