

GROOTE POST SHIRAZ 2018



TASTING NOTE

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.

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

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

Fermentation is split between using open top tanks for punching down the skin cap and closed stainless steel tanks for pumping the juice over the skins. The fermenting grapes underwent maceration for 2 weeks. The goal was to achieve a complex and versatile Shiraz. The wine matured for 14 months in 300L oak barrels of which 25% were new oak and 75% older barrels. 10% American oak and 90% French.

TECHNICAL ANALYSIS

Alcohol: 14.97% pH: 3.49 g/l RS: 2.1g/l TA: 5.1 g/l

WINEMAKER Lukas Wentzel