

# GROOTE POST THE OMB RED 2018



## TASTING NOTES

A down to earth, ripe fruit driven blended red wine. Cherry, mulberry and cedar wood are prominent on the nose with soft sweet tannins on the palate giving a smooth finish.

## IN THE VINEYARD

Vines planted: 1995  
Soil: Hutton/Oak leaf  
Yield: 7 t/ha  
Irrigation: Dry land  
Trellising: 5 wire extended moveable perold  
Elevation: 400m

## THE HARVEST

This is a fantastic vintage. Optimal ripeness was obtained in all four cultivars.

## IN THE CELLAR

During winemaking the cultivars were kept apart and aged in third fill 300L French Oak barrels and in stainless steel tanks with staves. At 10 months the different components are blended after rigorous tasting sessions with our Old Man, Peter Pentz.

## TECHNICAL ANALYSIS

Alcohol: 14%      pH: 3.56 g/l      RS: 2.6 g/l      TA: 5.3g/l

**WINEMAKER** Lukas Wentzel

**BLEND:** Merlot 52%, Cabernet Sauvignon 27%, Shiraz 13% and Cabernet Franc 8%.