

Groote Post Shiraz 2003

main variety Shiraz

vintage 2003

analysis alc: 14.5 | ph: 3.81 | rs: 3.5 | ta: 6.1

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Coastal

body Full

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Michelangelo Awards 2006 - Silver Medal

2006 International Wine Challenge - Silver

Swiss International Air Lines Wine Awards 2006 - Bronze

4 Stars in Wine Magazine

WINE magazine December 2005 - 4½ Stars

Veritas Awards 2005 - Silver Medal

The grapes are from an old bush vine vineyard, which yielded a mere four tons per hectare with tiny berries. The nose abounds with blue violets, cherries, pepper and spice. The palate offers rich red and black fruit and spice rounded off by elegant toasty vanilla flavours and ripe tannins.

ageing potential

Drink now or until 2009.

blend information

100% Shiraz

in the vineyard

Soil: OakleafYield: 4t/haIrrigation: NoneTrellising: Bushvine

in the cellar

De-stemmed into open tank fermenters. Cold-soaked for three days before juice was inoculated with a selection of yeast strains. Punched down 2-3 times a day. Half of the grapes were left on their skins for another two weeks. The other half was pressed and put into new oak barrels to complete fermentation. The wine was matured for 15 months in 50% new and 50% second fill oak barrels (20% American Oak and 80% French oak).

