

Groote Post Merlot 1999

main variety Merlot

vintage 1999

analysis alc: 13.5 | ph: 3.8 | rs: 1.2 | ta: 5.2

type Red

producer Groote Post Vineyards

winemaker Adi Badenhorst

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Dark purple hues/violet with plummy/cinnamon spice aromas with underlying rasberry and toasty wood. Well integrated and relatively complex. Sweet fullness, rasberry/cherry palate flavours well extracted supple tannins providing backbone and length.

ageing potential

4 to 5 years

blend information

Merlot

in the cellar

UK Wine Magazine, August 2000: 87 point rating
This wine is sold out. All grapes were crushed and destemmed and pumped into a tank where a warm soak took place for 3 days, before inoculation. To correct the pH acid ratio, 0.5g/l tartaric acid was added at the start of the fermentation process. The wine was pumped over 4 times/24 hours and occasionally "racked and returned" with aeration to aid in colour stabilization and extraction. Fermentation lasted 6 days and temperatures peaked at 30°C. Post fermentation maceration lasted 10 days after which the skins were pressed and underwent malolactic fermentation in the tank. The wine is maturing in 60% new and 40% second fill French oak barrels.

