



Groote Post Merlot 2008

main variety Merlot

vintage 2008

analysis alc: 14 | ph: 3.60 | rs: 1.9 | ta: 5.6

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

tasting notes

A wine that is a product of our never ending quest to perfect our wine-making craft. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate. The firm tannin and mint structure adding to the complexity of this wine that was aged in French oak for 15 months.

blend information

100% Merlot

in the vineyard

Vines planted: 1993

Soil: Hutton & Oakleaf

Clones: MO: 181 & 192 B

Irrigation: Supplementary

Trellising: 7 wire Perold

Elevation: 300m

about the harvest

Harvested at 26° B with an average yield of 8 tons/ha.

in the cellar

When it comes to Merlot selection - quality is the name of the game. First vineyards block selection, then during crush and then a selection of grapes over the sorting table. The grapes undergo a maceration of 3 - 4 days before inoculation with yeast. After fermentation it spends another 3 weeks on the skins. Before it goes into the barrel we do another selection of the wines.

Wood maturation: 20% New oak barrels 80% second fill barrels