



Groote Post Merlot 2010

main variety Merlot

vintage 2010

analysis alc: 14.5 | ph: 3.64 | rs: 3.3 | ta: 5.0

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 winemaking craft. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate.

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 25°- 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, a final wine selection ensures that only the highest quality wine ends up in the bottle.

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