



Groote Post Shiraz 2016

main variety Shiraz

vintage 2016

analysis alc: 14.0 | ph: 3.66 | rs: 2.7 | ta: 5.3

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Darling

body Full

tasting notes

This vintage displays white pepper and violets, which are typical of our region. Smokey spice and saltiness fill the palate. This is an elegant Shiraz with well rounded tannins that linger.

blend information

100% Shiraz

in the vineyard

Vines planted: 2001, 2002

Soil: Hutton Yield: 7t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 200m

This west-facing vineyard block is a warmer site and with the vines at 14 years maturity is starting to produce consistent and outstanding Shiraz.

about the harvest

The Glen Rosa soil, a well-balanced combination of gravel and clay, also makes a quality contribution. Drier conditions added to smaller berries that contributed to more concentration in the wine.

in the cellar

Fermentation is split between using open top tanks for punching down the skin cap and closed stainless steel tanks for pumping the juice over the skins. The fermenting grapes underwent maceration for 2 weeks. The goal was to achieve a complex and versatile Shiraz. The wine matured for 14 months in 300L oak barrels of which 25% was new oak and 75% older barrels. 10% American oak.