



Groote Post Merlot 2000

main variety Merlot

vintage 2000

analysis alc: 14.5 | ph: 3.5 | rs: 1.6 | ta: 5.5

type Red

producer Groote Post Vineyards

winemaker Francois van Zyl

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Color: Dark purple hues with violet

Nose: Initial plummy/cinnamon and spice aromas with underlying raspberry and toasty wood. Well integrated and relatively complex

Palate: Sweet fullness raspberry /cherry palate. Flavors are well extracted with supple tannins providing backbone and length.

blend information

Merlot

in the vineyard

total Hectares: 16 Clones: MO181 & MO192 BRootstock: Richter 99 & 110 Trellising: 5 Wire- extended Perold -moveable foliage wires. Irrigation: None Soil: Hutton & Oakleaf Elevation: 180-240m above sea level on south facing slopes. Age of vines: years

in the cellar

All fruit is handpicked into baskets, after which grapes were crushed and de-stemmed, allowing 25% whole berries to pass through. SO₂ was added during crushing. The Merlot was pumped into open fermenters where a warm soak took place for three days, before inoculation. The wine was pumped over 4 times in 24 hours and occasionally aerated and returned to the fermenter with aeration to aid in colour extraction and stabilisation. 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.