



Groote Post Salt of The Earth 2018

main variety Shiraz

vintage 2018

analysis alc: 14.439 | ph: 3.58 | rs: 2.4 | ta: 5.7

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

body Full

tasting notes

"Salt of the Earth" defined as being representative of the best, noblest elements of society. This wine is just that, with grapes sourced from pockets of excellence throughout the Darling wine district.

blend information

67% Shiraz, 33% Cinsault

in the vineyard

Shiraz Vines Planted: 2001

Soil: Hutton

Yield: 6 t/ha

Irrigation: Supplementary

Trellising: 5 wire Perold

Elevation: 200m

Cinsault Vines Planted: 1976

Soil: Hutton

Yield: 4 t/ha

Irrigation: None

Trellising: Bush vine

Elevation: 200m

about the harvest

2018 was an excellent wine year with outstanding sugar and phenolic ripeness achieved throughout both cultivars.

in the cellar

The grapes of both cultivars were harvested on the same day and fermented together in open top tank fermenters. The free run juice was kept separate and underwent malolactic fermentation in 500 litre barrels. After malolactic fermentation the wine was racked and then put back in barrel for 14 months. The wood selection was 60% new 500 litre oak barrels and 40% older 500 litre oak barrels.