

Groote Post Merlot 2001

main variety Merlot

vintage 2001

analysis alc: 14.12 | ph: 3.65 | rs: 1.6

type Red

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of origin Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Veritas 2003 - Double Gold

Fairbairn Capital Trophy Wine Show 2003 - Bronze

Veritas 2002 - Silver

2004 Classic Wine Trophy Awards - Silver Medal

The bounty of our merlot vineyards is almost endless. In this wine the intensely concentrated, super-ripe fruit gives an almost syrupy consistency on the palate. One could easily be tempted to drink it upon release, but cellaring for a few years will leave the various elements - fruit, acid, oak and tannin-harmoniously integrated.

blend information

100% Merlot

in the vineyard

Vines planted: 1993
Soil: Hutton & Oakleaf Clones: MO:181 & 192
Yield: 7 tons per hectare
Bottled: July 2002
Irrigation: None
Trellising: 5 wire extended
Perold
Elevation: 300 m above sea level

about the harvest

The grapes were harvested at 25° Balling.

in the cellar

The wine matured in wood for 13 months. The wine was bottled in July 2002.

