

Groote Post Merlot 2005

main variety Merlot

vintage 2005

analysis alc: 14.5 | ph: 3.72 | rs: 2.3 | ta: 5.5

type Red

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Darling



tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

2007 Swiss International Air Lines Wine Awards - Bronze Award

2007 Decanter World Wine Awards - Commended

A wine that is a product of our never ending quest to perfect our wine-making craft. The 2005 vintage is the most elegant and stylish Merlot that we have produced and all the characteristics one seeks in Merlot are in abundance. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate. The firm tannin and mint structure adding to the complexity of this wine that was aged in French oak for 17 months.

blend information

100% Merlot

in the vineyard

Vines planted: 1993 Soil: Hutton & Oakleaf Clones: MO: 181 & 192 B Yield: 8t/ha Irrigation: Supplementary Trellising: 5 wire Perold Elevation: 300m

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 going to barrel we do another selection of the wines. Wood maturation: 20% New oak barrels; 80% second fill barrels for 17 months Bottled: October 2006