



## Groote Post Shiraz 2004

main variety Shiraz

vintage 2004

analysis alc: 14.5 | ph: 3.81 | rs: 3.5 | ta: 6.1

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Coastal

body Full

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Veritas 2007 - Double Gold

2007 Swiss International Air Lines Wine Awards "Seal of Approval"

A big, full-bodied wine with a warm, spicy nose of white pepper and cloves. Lots of depth and complexity through careful oak integration with a hint of vanilla imparted by 10% American oak. The palate displays fruit pastille and dark berry flavours and this Rhone style, well rounded wine cries out for a comfort food match like Oxtail or Steak and Kidney Pie.

blend information

100% Shiraz

food suggestions

Food match like Oxtail or Steak and Kidney Pie.

in the vineyard

Soil: Hutton Yield: 6t/ha Irrigation: Supplementary Trellising: 5 wire Perold

about the harvest

Balling Harvested: 25 - 26° Balling