



## Groote Post Merlot 2009

main variety Merlot

vintage 2009

analysis alc: 14.5 | ph: 3.78 | rs: 2.3 | ta: 5.4

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

### tasting notes

A wine that is a product of our never ending quest to perfect our wine-making craft. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate.

### blend information

100% Merlot

### in the vineyard

Vines planted: 1993

Soil: Hutton & Oakleaf

Clones: MO: 181 & 192 B

Irrigation: Supplementary

Trellising: 7 wire Perold

Elevation: 300m

### about the harvest

Harvested at 25°- 26° B with an average yield of 8 tons/ha.

### 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 it goes into the barrel we do another selection of the wines.

Wood maturation: 20% New oak barrels 80% second fill barrels.