

main variety Pinot Noir

vintage 2014

analysis alc: 14.0 | ph: 3.71 | rs: 2.3 | ta: 5.6

type Red

style Dry

producer Groote Post Vineyards winemaker Lukas Wentzel wine of Darling

body Full

asting notes

Cherry flavours greet you on the palate accompanied by dried-beef and savoury flavours, ounded off with the taste of fresh herbs. A sublte hint of forest floor underpins the earthy haracter of the cultivar, yielding a full juicy wine.



ROOTE POS

lend information 00% Pinot Noir

h the vineyard

Vines planted in: 2000 Soil: Hutton & Oakleaf Irrigation: Dryland Trellising: 5 wire extended moveable perold Elevation: 450m

about the harvest

t's exciting times with our Pinot Noir with new sites and different clones coming into production. The 2014 crop was one of our largest, but even with this increased yield the fruit developed very well with the berries achieving even phenolic ripeness. (ield: 5 t/ha6

in the cellar

The wine was fermented in open barrels and also in stainless steel tanks. The wine spent 15 months in 500L French Oak barrels. 15% new oak, the rest in older barrels