Groote Post Merlot 2015

main variety Merlot | vintage 2015

analysis alc: 14.5 | ph: 3.63 | rs: 2.3 | ta: 5.3

type Red | producer Groote Post Vineyards

style Dry | winemaker Lukas Wentzel

wine of Darling

tasting notes

Berry and plum flavours are prominent on the nose, supported by a subtle hints of mint, resulting in a wonderful flavour spectrum. A juicy mid palate is supported by soft silky tannins and ageing in oak barrels.

blend information

100% Merlot

in the vineyard

Vines planted: 2001,2002
Soil: Hutton
Irrigation: Supplementary
Trellising: 5 wire extended moveable perold
Elevation: 200m

about the harvest

The crop was thinned to one bunch per shoot. In so doing we achieve even ripening of the fruit and more intense flavours and sof tannins.
Yield: 7t/ha

in the cellar

The grapes were carefully selected over the sorting table. The grapes had cold maceration for 2 days in stainless steel tanks and open tanks. The juice was pumped over and the cap punched down three to four times a day. The juice was left on the skins for 14 days after fermentation. Malolactic fermentation and ageing took place in 300L French Oak barrels. 30% new wood, 40% 2nd fill and 30% 3rd fill.