



## Groote Post Merlot 2016

main variety Merlot

vintage 2016

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

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Full

### 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 soft 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.