



Groote Post Merlot 2017

main variety Merlot

vintage 2017

analysis alc: 14.42 | ph: 3.35 | rs: 2.0 | ta: 6.9

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Full

tasting notes

Plum and mulberry flavours are prominent on the nose, supported by subtle hints of mint, resulting in a wonderful flavour spectrum. Fruit and acidity are well balanced on the palate and give this wine complexity and length.

blend information

100% Merlot

in the vineyard

Vines planted: 2001,2002

Soil: Hutton

Yield: 7 t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 200m

about the harvest

2017 was the midway mark of the four year drought, producing a small grape crop. The vines responded with top quality juice with lower ph's and higher acids. Good concentration and structure in the reds will see the wine develop well in the bottle and age magnificently.

in the cellar

The grapes were carefully selected over the sorting table. The grapes had cold maceration for 2 days in stainless steel 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, 35% new wood, 50% 2nd fill and 15% 3rd fill.