



Groote Post Merlot 2020

main variety Merlot

vintage 2020

analysis alc: 14.89 | ph: 3.47 | rs: 2.2 | ta: 5.4

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Full

tasting notes

Ripe red fruit and herbal highlights with a lively eucalyptus edge on the nose. The palate display sour cherry and dark chocolate supported by good tannins with good acidity.

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

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.