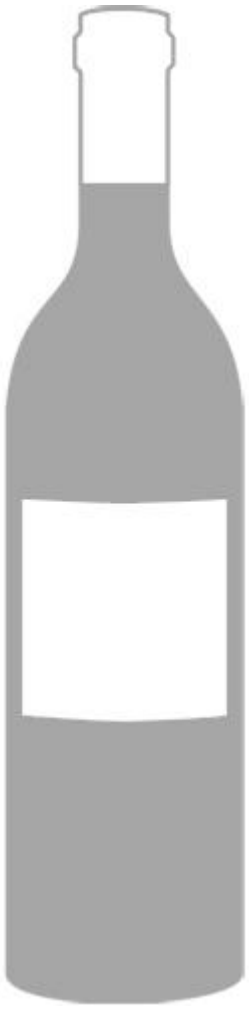

Groote Post Shiraz 2001

main variety Shiraz | vintage 2001

analysis alc: 15.0 | ph: 3.69 | rs: 2.5 | ta: 5.6

type Red

producer Groote Post Vineyards
winemaker Lukas Wentzel
wine of Coastal

tasting notes
NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Top 100 Wines Sydney Tasting - Medium bodied Dry Red Wines

4 Star Wine Magazine April 2003

Michelangelo International Wine Award 2002 - Gold

Veritas 2002 - Silver

The grapes are from an old bush vine vineyard, which yielded a mere four tons per hectare of tiny berries. Judging that the fruit quality warranted it, we went for 100% new oak, and did malolactic fermentation in the barrel to get optimal integration. The wine in bottle undeniably bears the stamp of new oak, but it is cloaked in thick layers of velvety fruit.

ageing potential
We expect the fruit to be a little closed-down until 2003, and would drink it until at least 2007

blend information
Shiraz

in the vineyard
Soil: OakleafYield: 4 tons per hectareIrrigation: NoneTrellising: 5 wire extended Perold

about the harvest
The grapes were harvested at 26Â° Balling.

in the cellar
The wine was matured in wood for 11 months. The wine was bottled in July 2002.