

Groote Post Shiraz 2002

main variety Shiraz

vintage 2002

analysis alc: 14.6 | ph: 3.81 | rs: 1.4 | ta: 6.01

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Coastal

body Full

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Veritas 2004 - Gold

Michelangelo International Wine Awards 2004 - Silver

Swiss International Wine Award 2004 - Bronze

The wine in bottle undeniably bears the stamp of oak, but it is cloaked in thick layers of velvety fruit. We expect the fruit to be a little closed-down until 2004, and would drink it until at least 2008.

blend information

100% Shiraz

in the vineyard

Soil: Oakleaf Yield: 4t/ha Irrigation: None Trellising: Bushvine

about the harvest

The grapes are from an old bush vine vineyard, which yielded a mere four tons per hectare of tiny berries. The grapes were harvested at 26° Balling.

in the cellar

Wood maturation: 13 months Bottled: September 2003

