

## Groote Post Merlot 2002

main variety Merlot

vintage 2002

analysis alc: 14.5 | ph: 3.71 | rs: 1.7 | ta: 5.9

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Coastal

body Full

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Fairbairn Capital Trophy Wine Show 2004 - Bronze

Swiss International Wine Awards 2004 - Seal of Approval

The bounty of our merlot vineyards is almost endless. In this wine the intensely concentrated, super-ripe fruit gives an almost syrupy consistency on the palate. One could easily be tempted to drink it upon release, but cellaring for a few years will leave the various elements - fruit, acid, oak and tannin-harmoniously integrated.

blend information

100% Merlot

in the vineyard

Vines planted: 1993

Soil: Hutton & Oakleaf

Clones: MO 181 & 192 B

Yield: 7t/ha

Irrigation: None

Trellising: 5 wire extended Perold

about the harvest

The grapes were harvested at 25° Balling.

in the cellar

Wood maturation: 13 months

Bottled: December 2003

