

Groote Post Cabernet Sauvignon /Merlot Blend 2002

main variety Cabernet Sauvignon

vintage 2002

analysis alc: 14.0 | ph: 3.75 | rs: 1.4 | ta: 6.0

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wenzel

taste Fruity

wine of Coastal

body Full

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Michelangelo International Wine Awards 2004 - Gold

2005 Swiss International Air Lines Awards - Bronze medal

This classical blend of Cabernet Sauvignon and Merlot is full of vibrant red fruit on the nose as well on the palate. The wood is well integrated and the well ripened tannins give the wine the ability to age for a good few years.

blend information

70% Cabernet Sauvignon, 30% Merlot

in the vineyard

Vines planted: 1998

Soil: Hutton & Oakleaf

Irrigation: None

Trellising: 5 wire extended Perold

about the harvest

The grapes were harvested at 26° Balling.

in the cellar

Blend: 70% Cabernet/30% Merlot

Wood Maturation: 13 Months

Bottled: September

