



Groote Post Merlot 2013

main variety Merlot

vintage 2013

analysis alc: 14.5 | ph: 2.56 | rs: 1.7 | ta: 5.5

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of Darling

tasting notes

A wine with tremendous balance of fruit, tannin and oak. Ripe plum and mint flavours support a juicy mid palate that lingers and lingers.

blend information

100% Merlot

in the vineyard

Vines planted: 2001,2002

Soil: Hutton

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 200m

about the harvest

Canopy management of Merlot is critical. The crop was thinned out to one bunch per shoot and the canopies kept open. The grapes had a long ripening period.

Yield: 7t/ha

in the cellar

The grapes were carefully selected over the sorting table. The grapes had cold maceration for 2 days in stainless steel tanks and open tanks. The juice was pumped over and the cap punched down three times a day. The juice was left on the skins for 10 days after fermentation. Malolactic fermentation and ageing took place in 300L French Oak barrels. 20% new wood, 50% 2nd fill and 30% 3rd fill.