



Groote Post Kapokberg Pinot Noir 2014

main variety Pinot Noir

vintage 2014

analysis alc: 14.0 | ph: 3.71 | rs: 2.3 | ta: 5.6

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

wine of origin Darling

body Full

tasting notes

Cherry flavours greet you on the palate accompanied by dried-beef and savoury flavours, rounded off with the taste of fresh herbs. A subtle hint of forest floor underpins the earthy character of the cultivar, yielding a full juicy wine.

blend information

100% Pinot Noir

in the vineyard

Vines planted in: 2000

Soil: Hutton & Oakleaf

Irrigation: Dryland

Trellising: 5 wire extended moveable perold

Elevation: 450m

about the harvest

It's exciting times with our Pinot Noir with new sites and different clones coming into production. The 2014 crop was one of our largest, but even with this increased yield the fruit developed very well with the berries achieving even phenolic ripeness.

Yield: 5 t/ha

in the cellar

The wine was fermented in open barrels and also in stainless steel tanks. The wine spent 15 months in 500L French Oak barrels. 15% new oak, the rest in older barrels