



Groote Post Shiraz 2015

main variety Shiraz

vintage 2015

analysis alc: 14.0 | ph: 3.58 | rs: 2.5 | ta: 5.4

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wenzel

taste Fragrant

wine of origin Darling

body Full

tasting notes

This vintage displays white pepper and violets, which is typical of our region. Savory liquorice, smokey spice and a saltiness fill the palate. This is an intense Shiraz with a tight tannin structure.

blend information

100% Shiraz

in the vineyard

Vines planted: 2001,2002

Soil: Hutton

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 200m

This west-facing vineyard block is a warmer site and with the vines at 13 years maturity is starting to produce consistent and outstanding Shiraz. The Glen Rosa soil, a well-balanced combination of gravel and clay, also contribute to making fine Shiraz.

about the harvest

Yield: 7t/ha

in the cellar

Fermentation is split between using open top tanks for punching down the skin cap and closed stainless steel tanks for pumping the juice over the skins. The fermenting grapes underwent maceration for 2 weeks. The goal was to achieve a complex and versatile Shiraz. The wine matured for 12 months in 300L oak barrels of which 20% were American oak and 20% new oak.