

Groote Post Merlot 2006

main variety Merlot

vintage 2006

analysis alc: 14.5 | ph: 3.61 | rs: 2.8 | ta: 5.1

type Red

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Darling

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

A wine that is a product of our never ending quest to perfect our wine-making craft. The 2006 vintage is the most elegant and stylish Merlot that we have produced and all the characteristics one seeks in Merlot are in abundance. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate. The firm tannin and mint structure adding to the complexity of this wine that was aged in French oak for 15 months.

blend information

100% Merlot

in the vineyard

Vines planted: 1993 Soil: Hutton & Oakleaf Clones: MO: 181 & 192 B Yield: 8t/ha Irrigation: Supplementary Trellising: 5 wire Perold Elevation: 300m

in the cellar

When it comes to Merlot selection "quality is the name of the game. First vineyards block selection, then during crush and then a selection of grapes over the sorting table. The grapes undergo a maceration of 3 - 4 days before inoculation with yeast. After fermentation it spends another 3 weeks on the skins. Before it goes into the barrel we do another selection of the wines. Wood maturation: 20% New oak barrels 80% second fill barrels

