Groote Post Merlot 2011

main variety Merlot | vintage 2011

analysis alc: 14.00 | ph: 3.65 | rs: 3.3 | ta: 5.7

type Red | producer Groote Post Vineyards

style Dry | winemaker Lukas Wentzel

wine of Darling

tasting notes

A wine that is a product of our never ending quest to perfect our winemaking craft. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate.

blend information

100% Merlot

in the vineyard

Vines planted: 1993

Soil: Hutton & Oakleaf

Clones: MO: 181 & 192 B

Irrigation: Supplementary

Trellising: 7 wire Perold

Elevation: 300m

about the harvest

Harvested at 24° - 26° B with an average yield of 8 tons/ha.

in the cellar

When it comes to Merlot selection - quality is the name of the game. Careful vineyard block choice is followed by meticulous grape selection in the vineyards and on the sorting table. The grapes undergo a maceration of 3 - 4 days before inoculation with yeast. Fermentation is followed by another 3 weeks on the skins. Before going into barrel, a final wine selection ensures that only the highest quality wine ends up in the bottle.

Wood maturation: 30% new oak barrels, 50% second fill barrels, 20% older fill barrels- French Oak only