



Groote Post Shiraz 2017

main variety Shiraz

vintage 2017

analysis alc: 14.36 | ph: 3.43 | rs: 2.3 | ta: 6.0

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Darling

body Full

tasting notes

This vintage displays white pepper and violets, which are typical of our region. Smokey spice and saltiness fill the palate. This is an elegant Shiraz with well rounded tannins that linger.

blend information

100% Shiraz

in the vineyard

Vines planted: 2001,2002

Soil: Hutton Yield: 7t/ha

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 200m

about the harvest

2017 was the midway mark of the four year drought, producing a small grape crop. The vines responded with top quality juice with lower ph's and higher acids. Good concentration and structure in the reds will see the wine develop well in the bottle and age magnificently.

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 14 months in 300L oak barrels of which 25% were new oak and 75% older barrels. 10% American oak and 90% French.