Groote Post Merlot 2017

main variety Merlot | vintage 2017

analysis alc: 14.42 | ph: 3.35 | rs: 2.0 | ta: 6.9

type	Red	producer	Groote Post Vineyards
style	Dry	winemaker	Lukas Wentzel
taste	Fruity	wine of	Darling
body	Full		

tasting notes

Plum and mulberry flavours are prominent on the nose, supported by subtle hints of mint, resulting in a wonderful flavour spectrum. Fruit and acidity are well balanced on the palate and give this wine complexity and length.

blend information

100% Merlot

in the vineyard

Vines planted: 2001,2002
Soil: Hutton
Yield: 7 t/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

The grapes were carefully selected over the sorting table. The grapes had cold maceration for 2 days in stainless steel and open tanks. The juice was pumped over and the cap punched down three to four times a day. The juice was left on the skins for 14 days after fermentation. Malolactic fermentation and ageing took place in 300L French Oak barrels, 35% new wood, 50% 2nd fill and 15% 3rd fill.