



Groote Post Merlot 2022

main variety Merlot

vintage 2022

analysis alc: 14.61 | ph: 3.57 | rs: 1.9 | ta: 5.8

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

wine of Darling

body Full

tasting notes

Ripe cherry, plum and chocolate notes are followed by hints of aniseed and cassis on the nose. The palate is supported by ripe red berries and good tannins.

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

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.