



Groote Post Salt of The Earth 2024

main variety Cinsaut

vintage 2024

analysis alc: 13.5 | ph: 3.54 | rs: 2.1 | ta: 5.7

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fruity

body Full

tasting notes

Dark, ripe plums and cherry fruit aromas, cracked pepper, and a whisper of fynbos rise from the glass like a coastal breeze carrying the scent of the wild. The Shiraz lends its signature spice and depth, while the Cinsault brings a vibrant and fresh juiciness, rounding out the edges with supple tannins and a silky finish. A hint of savoury minerality lingers as a reminder of the soils that give this wine its name. Like those who are salt of the earth, this wine embodies authentic character and quiet confidence. It's uncomplicated yet deeply expressive – a toast to tradition, craftsmanship, and the simple pleasures that make life extraordinary.

blend information

60% Cinsault & 40% Shiraz

food suggestions

Let the story of the wine unfold sip by sip with braai'd salted lamb ribs served with a squeeze of lemon juice.

in the vineyard

Shiraz	Cinsault	
Vines planted:	2001	1976
Soil:	Hutton	Hutton
Yield:	6 t/ha	4 t/ha
Irrigation:	Supplementary	None
Trellising:	5 wine perold	Bush Vine
Elevation:	200m	200m

in the cellar

The grapes of both cultivars were harvested on the same day and co-fermented in open-top tanks, allowing for seamless integration of flavour and structure. The free-run juice was kept separate and underwent malolactic fermentation in 500-litre barrels. Once complete, the wine was racked and returned to barrel for 15 months of maturation.

Our oak selection balances elegance and texture, with 50% new and 50% seasoned 500-litre French oak barrels enhancing the wine's character without overpowering its natural expression.