

Groote Post Shiraz 2003

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Michelangelo Awards 2006 - Silver Medal
2006 International Wine Challenge - Silver
Swiss International Air Lines Wine Awards 2006 - Bronze
4 Stars in Wine Magazine
WINE magazine December 2005 - 4½ Stars
Veritas Awards 2005 - Silver Medal

The grapes are from an old bush vine vineyard, which yielded a mere four tons per hectare with tiny berries. The nose abounds with blue violets, cherries, pepper and spice. The palate offers rich red and black fruit and spice rounded off by elegant toasty vanilla flavours and ripe tannins.

variety : Shiraz | 100% Shiraz
winery : Groote Post Vineyards
winemaker : Lukas Wenzel
wine of origin : Coastal
analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.81 ta : 6.1 g/l
type : Red style : Dry body : Full taste : Fragrant wooded
pack : Bottle closure : Cork

Michelangelo Awards 2006 - Silver Medal
2006 International Wine Challenge - Silver
Swiss International Air Lines Wine Awards 2006 - Bronze
4 Stars in WINE Magazine - August Issue
WINE magazine December 2005 - 4½ Stars
Veritas Awards 2005 - Silver Medal

ageing : Drink now or until 2009.

in the vineyard : Soil: Oakleaf
Yield: 4t/ha
Irrigation: None
Trellising: Bushvine

in the cellar : De-stemmed into open tank fermenters. Cold-soaked for three days before juice was inoculated with a selection of yeast strains. Punched down 2-3 times a day. Half of the grapes were left on their skins for another two weeks. The other half was pressed and put into new oak barrels to complete fermentation. The wine was matured for 15 months in 50% new and 50% second fill oak barrels (20% American Oak and 80% French oak).

Groote Post Vineyards

Darling

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