

## Groote Post Merlot 2005

**NOT AVAILABLE FOR TASTING AT CELLAR DOOR**

**2007 Swiss International Air Lines Wine Awards - Bronze Award**

**2007 Decanter World Wine Awards - Commended**

A wine that is a product of our never ending quest to perfect our wine-making craft. The 2005 vintage is the most elegant and stylish Merlot that we have produced and all the characteristics one seeks in Merlot are in abundance. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate. The firm tannin and mint structure adding to the complexity of this wine that was aged in French oak for 17 months.

**variety :** Merlot | 100% Merlot

**winery :** Groote Post Vineyards

**winemaker :** Lukas Wentzel

**wine of origin :** Darling

**analysis :** alc : 14.5 % vol   rs : 2.3 g/l   pH : 3.72   ta : 5.5 g/l

**type :** Red   **wooded**

**pack :** Bottle   **closure :** Cork

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**in the vineyard :** Vines planted: 1993

Soil: Hutton & Oakleaf

Clones: MO: 181 & 192 B

Yield: 8t/ha

Irrigation: Supplementary

Trellising: 5 wire Perold

Elevation: 300m

**in the cellar :** When it comes to Merlot selection â€” quality is the name of the game.

First vineyards block selection, then during crush and then a selection of grapes over the sorting table. The grapes undergo a maceration of 3 â€” 4 days before inoculation with yeast. After fermentation it spends another 3 weeks on the skins. Before going to barrel we do another selection of the wines.

Wood maturation: 20% New oak barrels; 80% second fill barrels for 17 months

Bottled: October 2006



### Groote Post Vineyards

Darling

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[www.grootepost.co.za](http://www.grootepost.co.za)