

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