

## **Groote Post Merlot 1999**

## **NOT AVAILABLE FOR TASTING AT CELLAR DOOR**

Dark purple hues/voilet with plummy/cinnamon spice aromas with underlying rasberry and toasty wood. Well integrated and relatively complex. Sweet fullness, rasberry/cherry palate flavours well extracted supple tannins providing backbone and length.

variety: Merlot | Merlot
winery: Groote Post Vineyards
winemaker: Adi Badenhorst
wine of origin: Coastal

analysis: alc:13.5 % vol rs:1.2 g/l pH:3.8 ta:5.2 g/l

type: Red

pack: Bottle closure: Cork

ageing: 4 to 5 years

in the cellar: UK Wine Magazine, August 2000: 87 point rating

This wine is sold out. All grapes were crushed and destemmed and pumped into a tank where a warm soak took place for 3 days, before inoculation. To correct the pH acid ratio, 0.5g/l tartaric acid was added at the start of the fermentation process. The wine was pumped over 4 times/24 hours and occasionally "racked and returned" with aeration to aid in colour stabilization and extraction. Fermentation lasted 6 days and temperatures peaked at  $30 \mbox{$\hat{A}$}$ °C. Post fermentation maceration lasted 10 days after which the skins were pressed and underwent malolactic fermentation in the tank. The wine is maturing in 60% new and 40% second fill French oak barrels.



**Darling** 

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