

Groote Post Merlot 1999

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Dark purple hues/voilet with plummy/cinnamon spice aromas with underlying raspberry and toasty wood. Well integrated and relatively complex. Sweet fullness, raspberry/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°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.



Groote Post Vineyards

Darling

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