

## Groote Post Merlot 2009

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A wine that is a product of our never ending quest to perfect our wine-making craft. A hint of smoked beef and mint on the nose. An explosion of blackberries, plum and chocolate on the palate.

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**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 : 3.78   ta : 5.4 g/l

**type :** Red   **style :** Dry   **wooded**

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

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

Soil: Hutton & Oakleaf

Clones: MO: 181 & 192 B

Irrigation: Supplementary

Trellising: 7 wire Perold

Elevation: 300m

**about the harvest:** Harvested at 25°- 26° B with an average yield of 8 tons/ha.

**in the cellar :** When it comes to Merlot selection - 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 - 4 days before inoculation with yeast. After fermentation it spends another 3 weeks on the skins. Before it goes into the barrel we do another selection of the wines.

Wood maturation: 20% New oak barrels 80% second fill barrels.



## Groote Post Vineyards

Darling

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