

Groote Post Merlot 2010

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

variety : Merlot | 100% Merlot

winery : Groote Post Vineyards

winemaker : Lukas Wentzel

wine of origin : Darling

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.64 ta : 5.0 g/l

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

pack : Bottle **closure :** Cork

2011 Veritas Awards - Bronze

2011 Michelangelo International Wine Awards - Gold

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, a final wine selection ensures that only the highest quality wine ends up in the bottle.

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



Groote Post Vineyards

Darling

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