

Groote Post Merlot 2000

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Color: Dark purple hues with violet

Nose: Initial plummy/cinnamon and spice aromas with underlying raspberry and toasty wood. Well integrated and relatively complex

Palate: Sweet fullness raspberry /cherry palate. Flavors are well extracted with supple tannins providing backbone and length.



variety : Merlot | Merlot

winery : Groote Post Vineyards

winemaker : Francois van Zyl

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 1.6 g/l pH : 3.5 ta : 5.5 g/l

type : Red

pack : Bottle closure : Cork

in the vineyard : Total Hectares: 16

Clones: MO181 & MO192 B

Rootstock: Richter 99 & 110

Trellising: 5 Wire- extended Perold -moveable foliage wires.

Irrigation: None

Soil: Hutton & Oakleaf

Elevation: 180-240m above sea level on south facing slopes.

Age of vines: years

in the cellar : All fruit is handpicked into baskets, after which grapes were crushed and de-stemmed, allowing 25% whole berries to pass through. SO₂ was added during crushing. The Merlot was pumped into open fermenters where a warm soak took place for three days, before inoculation The wine was pumped over 4 times in 24 hours and occasionally aerated and returned with aeration to aid in colour extraction and stabilisation. 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.

Groote Post Vineyards

Darling

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