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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. SOÂ² 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 â€œracked and returnedâ€ with aeration to aid in colour extraction and stabilisation. Fermentation lasted 6 days and temperatures peaked at 30Â°C. Post-fermentation maceration lasted 10 days after which the skins were pressed and underwent Malolactic Fermentation in the tank.

Groote Post Vineyards

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