

Groote Post Merlot 2004

main variety Merlot

vintage 2004

analysis alc: 14.5 | ph: 3.75 | rs: 3.8 | ta: 5.3

type Red

producer Groote Post Vineyards

winemaker Lukas Wentzel

wine of Coastal

tasting notes

NOT AVAILABLE FOR TASTING AT CELLAR DOOR

Swiss International Air Lines Wine Awards 2006 – Bronze

Michelangelo Awards 2006 - Gold Medal

The bounty of our merlot vineyards is almost endless. In this wine the intensely concentrated plum and chocolate flavours gives an almost syrupy consistency on the palate. One could easily be tempted to drink it upon release, but cellaring for a few years will leave the various elements – fruit, acid, oak and tannin-harmoniously integrated.

blend information

100% Merlot

in the vineyard

Vines planted: 1993 Soil: Hutton & Oakleaf Clones: MO: 181 & 192 B Yield: 8t/ha Irrigation: Supplementary Trellising: 5 wire Perold Elevation: 300m

about the harvest

The grapes were harvested at 26° Balling.

in the cellar

Wood maturation: 15 months Bottled: November 2005

