



Groote Post Shiraz 2014

main variety Shiraz

vintage 2014

analysis alc: 14.5 | ph: 3.64 | rs: 3.4 | ta: 5.14

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wentzel

taste Fragrant

wine of Darling

body Full

tasting notes

This vintage displays white pepper and violets, which is typical of our region. An abundance of blackcurrant and smoky spices fill the palate. This is an intense Shiraz with a tight tannin structure.

blend information

100% Shiraz

in the vineyard

Vines planted: 2001, 2002

Soil: Hutton

Irrigation: Supplementary

Trellising: 5 wire extended moveable perold

Elevation: 200m

This west-facing vineyard block is a warmer site and with the vines at 13 years maturity is starting to produce consistent and outstanding Shiraz. The Glen Rosa soil, a well-balanced combination of gravel and clay, also contribute to making fine Shiraz.

about the harvest

Yield: 7t/ha

in the cellar

Fermentation is split between using open top tanks for punching down the skin cap and closed stainless steel tanks for pumping the juice over the skins. The fermenting grapes underwent maceration for 2 - 4 weeks. The goal was to achieve a complex and versatile Shiraz. The wine matured for 15 months in 300L oak barrels of which 10% were American oak and 20% new oak.