

TERRY SEITZ INC.

Importers of Fine South African Wines



TECHNICAL ANALYSIS

Winemaker Lukas Wentzel

Alcohol 14,5 %vol

pH 3.64

RS 3.3 g/l

Total Acid 5.0 g/l

Appellation Darling

GROOTE POST MERLOT 2010

TASTING NOTES

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.

IN THE VINEYARD

Vines planted: 1993

Soil: Hutton & Oakleaf

Clones: MO: 181 & 192 B

Irrigation: Supplementary

Trellising: 7 wire Perold

Elevation: 300m

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. Careful vineyard block choice is followed by meticulous grape selection in the vineyards and on the sorting table. The grapes undergo a maceration of 3 - 4 days before inoculation with yeast. Fermentation is followed by another 3 weeks on the skins. Before going into 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

BLEND INFORMATION

100% Merlot