





# **GROOTE POST SHIRAZ 2011**

#### **Accolades**

Veritas Wine Awards 2012 – Silver

# **Tasting Notes**

The 2011 continues the precedent of a full-bodied and generous wine displaying characteristic scents of white pepper and violets on the nose with dark fruit and a full array of spices on the palate presented in a smooth and elegant style.

### **Blend Information**

100% Shiraz

### In The Vineyard

Vines: 2001, 2002

Soil: Hutton

Irrigation: Supplementary Trellising: 5 wire Perold

### **About The Harvest**

It was our first vintage that we used 100% of our own fruit. We controlled the production by leaving only one bunch/bearer, to try and optimize ripeness.

Yield: 6t/ha

Balling Harvested: 25° Balling

### In The Cellar

We split our fermentation by using open tanks and pump-over fermenters. Some of the grapes only spent a week on the skins, while others spent almost 4 weeks. The idea is to achieve a very complex and versatile Shiraz. The wine spent 12 months in 300l barrels, of which 20% was in American oak.

## **Technical Analysis:**

Winemaker: Luca Wenztel Alcohol: 14.5% vol pH: 3.71 RS: 3.1 g/l Total Acid: 5.4 g/l

**Appellation:** Darling

**Production:** 600 x 6 750ml