



Groote Post Shiraz 2013

main variety Shiraz

vintage 2013

analysis alc: 14.5 | ph: 3.53 | rs: 2.6 | ta: 5.5

type Red

producer Groote Post Vineyards

style Dry

winemaker Lukas Wenzel

taste Fragrant

wine of origin Darling

body Full

tasting notes

The 2013 vintage is 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. Excellent ageing potential and one to stock up on.

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blend information

100% Shiraz

food suggestions

Oxtail or Steak and Kidney Pie.

in the vineyard

Vines planted: 2001, 2002

Soil: Hutton

Irrigation: Supplementary

Trellising: 5 wire Perold

This west sloped,

gravel soiled site is starting to produce consistent and outstanding quality Shiraz. As in life, we also age to get balance in our lives and this seems to be what happened with this block of Shiraz. This vintage is a good example of the constant improvement of the quality of our Shiraz.

about the harvest

Yield: 6t/ha

Balling Harvested: 25.26; Baling

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 was to achieve a very complex and versatile Shiraz. The wine spent 13 months in 300l barrels, of which 15% was in American oak.