

Grape harvest time comes around beginning February, unless you are the year 2015, which had wine and farm folk hurriedly packing up at the seaside mid January to get home to harvest. Harvest brings the excitement of a new vintage, eager anticipation awaiting the grapes to reach full ripeness and all the action in the cellar. The fermentation flavours fill the cellar and predictions of the new vintage are rife.

Our last Sunday Country Market is drawing fans from far and wide with the February market attracting a great deal of European visitors and conversations in German were plentiful. The March market will see the firing of a half pounder cannon at Noon and 2pm. Cannons were a vital communication tool in the 18th and 19th Century. The March market also marks the release of our 2015 Pinot Noir Rosé, exclusively available at the market.



Visiting the States



Nick spent some time with our Importer in the USA in February this year.

Travelled from Charlottesville to Washington, flew to Florida and made his way to Texas. After Texas he went to the freezing cold Boston.

Our wines were well received and enjoyed by different distribution companies and clients. You can order via Linda Bregaw, our agent via email: linda@amazingwines.net

HARVEST REPORT 2015 by LUKAS WENTZEL



"If history repeats itself, the unexpected always happens, how incapable must man be of learning from experience" – George Bernard Shaw

I am sitting here writing my 15th harvest report at Groote Post. You would think that over this period, I would have experienced it all, but the unexpected made its appearance and made me feel truly inexperienced . This year the harvest started 14 days earlier and found some winemakers still at the seaside.

The 2015 vintage is smaller than the record 2014 vintage, but most certainly up a notch or two on quality. This was to be expected after our dry and hot summer. The white wines are fruitier than the previous 2 years with wonderful mid palate intensity. This will be a standout white year with Sauvignon Blanc and Riesling being the leading contenders. The red crop is still smaller than the white. This can be seen in the smaller grape berries which give more concentrated juice due to the lower juice to skin ratio. As with the whites the fruit intensity of the wines will benefit considerably. The Pinot Noir and Merlot are the reds to look out for.

This year saw experimentation with Chenin Blanc in oak and Rhone style red blends.





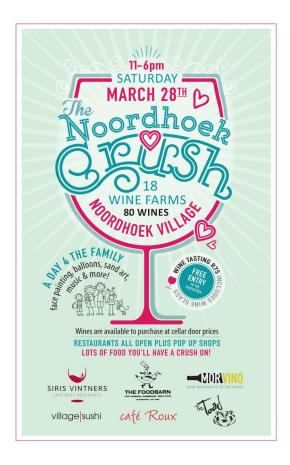








Come and join us at the Noordhoek Crush. A day filled with family fun and excellent wines.



SIRIS CURSH DAY AT THE FARM:

Dear Nick & Team Groote Post

What can I say...you guys again went to the next level and provided us with an unforgettable day and experience. Thank you very much for taking the time to host us, feed us, tackle us.....and have us drink incredible wines.

We are all so proud to be a part of you and your brand and we look forward to continue onwards and upwards!!





Take the time to be carefree!



With the Summer almost at it's end, Groote Post has the perfect end to those warm evenings! Buy 12 bottles of The Old Man's Blend White 2014 for only R550. This is the perfect way to savour those last carefree days!

Thank You:

A Big thank you to all our staff that offers up their Sunday to work at the Groote Post Country Market. We really appreciate it. Also thank you to the lovely ladies from I Love Yzer/Darling that help us to organize this event every month.



Left: Eldre Strydom

Right: Nadine Le Roux

From: I Love Yzer

Groote Post Country Market:

Dates:

29 March 2015

26 April 2015

30 August 2015

Please note that there will be **no**

Country Market's in the following

months: May, June and July.

