



Grenache 2012

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In 2006, the Grier family, owners of Villiera Wines in the Stellenbosch region of South Africa, realised their dream of owning a vineyard in the South of France. Their lengthy love affair with France began in 1983 after meeting Jean Louis Denois from Champagne, who later moved to Limoux in the South of France. Regular visits to the area culminated in a growing interest to become physically involved. Jean Louis Denois identified the Fenouillèdes in Roussillon as prime “terroir” for the creation of top quality wines. Early in 2006, the ideal site became available and the Griers grabbed the opportunity to put in an offer which was accepted. The vineyard has become a natural extension of their South African based wine business, and they are assisted by Raphael Graugnard, a local winemaker who shares a passion for the region. The Domaine Grier Grenache is part of the story and reflects the influence of both the old and new world.



Cultivars: Grenache 100%

Wine making: Harvesting occurred at optimum ripeness to maximise fruit potential and ensure soft tannins. The grapes were fully crushed and destalked before transferring to red wine fermenters. Fermentation proceeded at 23-28°C combined with regular pumpovers. After completing primary fermentation the wine went through 3 weeks of post maceration to maximise colour extraction and to soften the tannins. During this period the malolactic fermentation was completed. A light pressing following this process.

Tasting notes: The wine shows classic red berry fruit and cherries with a hint of spice and underlying vanilla chocolate. The rich soft mouthfeel is typical of Grenache but it is well structured ensuring maturation potential.

<u>Analysis:</u>	Residual sugar	1.5g/l
	Alcohol	14 vol %
	Total Acid	4.84g/l
	pH	3.49