







=

The Grande Provence Red R590.00



A balanced and multidimensional red wine blend. Dark plum and black berry fruit with dark chocolate and spices linger on the palate. This elegant Bordeaux style red blend matured in French barrels for 24 months expresses ripeness and complexity.

AWARDS

Silver at the Michelangelo Awards 2018

WINE OF ORIGIN

Franschhoek

VINTAGE

2015

ANALYSIS

Alc 14.0 vol %

pH 3.42

RS 2.42g/I

TA 5.8

VINIFICATION

Grapes for The Grande Provence Red are hand harvested from vineyards overlooking Grande Provence Estate. The well-drained, decomposed sandstone soil is ideal for the cultivation of Merlot, Cabernet Sauvignon and Malbec grapes. Special viticultural methods are used to obtain low vigour and slow ripening grapes, perfect building blocks for this iconic Bordeaux-style blend.

STYLE

This wine is a perfectly balanced, full-bodied and multi-dimensional blend with a beautiful deep garnet hue. It exhibits a powerful and complex aroma with notes of cigar box, cherry tobacco and cedar, overlaid with cassis, roasted strawberries, bright red cherries and raspberries. The wine has a smooth, supple entry with seamless integration of oak. The flavours on the palate echo those found on the nose and are cradled by pliable, polished tannins that linger like a first kiss. This is a classy and perfectly balanced example of a modern take on Bordeaux. It was barrel aged for 24 months in French oak. Enjoy now or keep for 10-15 years.

SERVING SUGGESTION

Bordeaux-style blends are the perfect partner to lamb, beef, game and duck. Enjoy this wine with full-flavoured, slow roasted red meat dishes, lamb cutlets with rosemary and creamy veal saltimbocca.

Category: Flagship Wines