



GRENACHE NOIR

CÔTES CATALANES

Indication Géographique Protégée



VARIETY: Grenache 100%

VINTAGE: 2016

AREA OF ORIGIN: Roussillon, South of France

PRODUCT BACKGROUND: After years of contact and cooperation with France, the Grier family of Villiera Wines in South Africa, purchased a vineyard in the South of France in 2006. They produce a complete range of wines in the heart of the Fenouillèdes, in the famous Agly Valley, considered one of the finest terroirs of the Roussillon region. The Domaine Grier Grenache expresses the successful combination of Old and New World.

WINEMAKING: 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 fermentation maceration to maximise colour extraction and to soften the tannins. During this period the malolactic fermentation was completed. A light pressing followed this process.

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

ANALYSIS:

Alcohol:	14.14 vol %
Residual Sugar:	2.3g/l
Total Acid:	4.8g/l
pH:	3.61

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