



GALAMUS

APPELLATION CÔTES DU ROUSSILLON

VARIETY: Shiraz 40% Grenache 30% Carignan 30%

VINTAGE: 2015

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 Galamus expresses the successful combination of Old and New World.

WINEMAKING: Each element of the blend was picked at optimum ripeness and vinified separately. After crushing and destalking the wine was fermented in pumpover fermenters before being transferred to barrel for MLF. In December 2014, the blend was made up after rigorous tasting and returned to barrels for maturation for 8 months before bottling.

TASTING NOTES: The wine shows an exciting mix of berry fruit and spice with underlying chocolate, supported by integrated oak. The fruit translates to the palate and combines with a fine tannin structure to ensure good keeping potential.

ANALYSIS:

Alcohol:	14.81 vol %
Residual Sugar:	2.4g/l
Total Acid:	4.7g/l
pH:	3.83

