



DOMAINE OF THE BEE

## 2014 The Bee-Side Grenache

**Harvest Dates:** October 15th - 16th, 2014 | **Alcohol label %:** 14.0 | **Residual Sugar (g/L):** 2.0 | **Drink starting in:** 2016 | **ending in:** 2020

### Growing Conditions

We spent a lot of time and energy working hard in the vineyard to try to grow the tastiest grapes possible, but in 2014 we had a run of things that went against us, with two of the grape-grower's worst enemies getting the upper hand towards the end of the summer. This year we had four generations of 'eudemis' of the grape berry moth. Normally, there's only three. But their numbers grow exponentially, and with a fourth generation, we had a lot of damage. Secondly, we had an attack of the dreaded Asian fruit fly – *drosophila suzukii*. Unlike 'normal' fruit-fly, which only attack grapes that are already damaged – *Suzukii* will bite a hole in a healthy grapes, and turn it to vinegar very quickly. A very thorough hand selection resulted in us throwing away around 50% of our grapes. Of the grapes picked, we decided that regrettably our Carignan grapes were not up to the necessary standard for Domaine of the Bee wines, so they were sold in bulk. However our small quantity of Grenache was delicious and demanded to be bottled.

### Harvest

Harvested by hand with selected bunches being sorted in the vineyard, and then a grape by grape selection was performed at the winery door.

### Winemaking

All are grapes were hand harvested, and then hand-sorted at the winery to ensure we only chose the healthiest and ripest grapes. Our Grenache was emptied into upturned demi-muids (500L barrels) with the ends taken out, and then gently macerated in the cool of a refrigerated container, before being warmed up, inoculated with yeast, and gently punched down 2-3 times a day.

### Aging

After pressing in a small basket press, the wine was drained into two 500 L barrels, one 1-year-old barrel, and one 4-year-old barrel, which were then blended to produce this delicious Grenache.

### Appearance

A beaming cherry red.

### Nose





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More bright cherry and raspberry fruits alongside with a touch of local herbs. The black schist soils gives the wine purity.

### **Palate**

On the palate The Bee-Side is bursting with expressive red fruit, but there is also a distinct mineral freshness, fine tannins and notes of fennel that balance the wine perfectly. The finish is long.

### **Food Pairing**

Great with grilled and barbequed food, hard cheeses, and robust pasta dishes.