



DOMAINE OF THE BEE

# 2021 Domaine of the Bee



**Harvest Dates:** October 1st, 2021 - August 11th, 2023 | **Alcohol label %:** 14.5 | **pH:** 3.48 | **Acidity (TA):** 5.16 | **Residual Sugar (g/L):** 1.0 | **Serving Temperature (°C):** 18.0 | **Drink starting in:** 2023 | **ending in:** 2035

## Growing Conditions

An EXTREMELY cold January, with rare snow lying on the ground (briefly) marked the start of a year that was incredibly dry. Very low rainfall in a cool spring, and then a nice mini heatwave in June, but still very little rain. Two more heat spikes in mid July and late August, followed by September rains which finally allowed the vines a little moisture, and helped to swell the thick-skinned grapes. Most of the vineyards for our white and rosé were harvested before the rain, and most of our reds in a dry spell after the rainy spells. A good year for white and pinks, and a GREAT year for reds.

## Harvest

All our grapes for Domaine of the Bee were hand harvested, and then hand-sorted at the winery to ensure we only chose the healthiest and ripest grapes.

## Winemaking

The first Carignan to be picked is fermented in a stainless steel tank. The rest of the Carignan, and all of the Grenache is cold-macerated in upturned demi-muids (500L barrels) with the ends taken out, before being warmed up, inoculated with yeast, and gently punched down 2-3 times a day.

## Aging

After pressing, all of the wine was drained into a mixture of 500L and 225L barrels, approximately a quarter of which are new, and left to mature for 16 months.

## Bottling

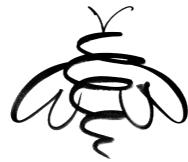
In March 2023

## Appearance

The year's wine is a rich red - deeper coloured than the last couple of years, reflecting the riper vintage.

## Nose

What a nose! An explosion of dense, plump, ripe dark fruit - layered mulberries, smoky plums, and wild garrigue. And a whiff of kirsch, and maybe chocolate.



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## Palate

The palate is succulent and beguiling, with incredibly forward ripe fruit, and there's loads of grippy tannins too - svelte and finely textured, yet suggesting some protein-rich food to soak them up. This is one of the best vintages we have ever made - up there with 2008, 2011, 2015 and 2017.

## Food Pairing

Great with grilled red meat, hearty stews, barbequed food, and hard cheeses.