



DOMAINE OF THE BEE

2019 Domaine of the Bee

Alcohol label %: 15.0 | **pH:** 3.63 | **Acidity (TA):** 5.0 | **Residual Sugar (g/L):** 0.7 |
Serving Temperature (°C): 18.0 | **Drink starting in:** 2022 | **ending in:** 2032



Growing Conditions

After a very dry, but not especially cold winter, spring began early, and was extremely dry, until flowering season, which was damp and warm. The temperature soared in June, with a late June day topping out at 42 degrees, the rest of the summer was ideal - warm temperatures, an occasional rain to keep the vines healthy.

Harvest

This year harvest season was marked by two or three significant rainfall events, which made choosing the picking date a little complicated, but early October was dry, and we picked between the 3rd and 11th in good conditions.

Winemaking

All are 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. 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 18 months.

Appearance

2019 gave us bright, vibrant coloured reds.

Nose

A lovely, lifted, perfumed nose with more emphasis on the red fruit, wild strawberry, cherry, and red plum. Accompanied by a fleeting waft of sweet vanilla and cinnamon spice.

Palate

Inviting and charming, the first impression is bursting with red fruit, Victoria plums



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and fraise de bois. There's also lithe, supple tannins, and only later does the weight and heft of the wine become apparent

Food Pairing

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