



DOMAINE OF THE BEE

2017 Domaine of the Bee

Harvest Dates: September 22nd - 29th, 2017 | **Alcohol label %:** 15.0 | **pH:** 3.44 |
Acidity (TA): 5.95 | **Residual Sugar (g/L):** 0.7 | **Serving Temperature (°C):** 18.0 |
Drink starting in: 2019 | **ending in:** 2029

Growing Conditions

One of those rare years that delivered both exceptional quality and above-average quantity. The wines have been fruit-forward from the moment the grapes were picked at full ripeness.

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, except for 5 barrels-worth which was cold-macerated, as was all of the Grenache 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 14 months.

Appearance

A deep black red

Nose

Vibrant black fruit nose, with a spicebox of vanilla and cinnamon and wafts of rosemary.

Palate

This is a turbo-charged, super-ripe, smooth, rich and complex wine of great intensity.

Food Pairing

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

