

The Grande Provence 2010

A perfectly balanced, full bodied and multi-dimensional red blend. The nose and palate are made up of layers of plum, mint, dark chocolate, spice and cigar box aromas. The mouth feel is soft, well rounded with an elegant and lingering finish.

Bordeaux blends are the perfect partner to lamb, beef, game and duck. Enjoy this wine with full flavoured, slow roasted red meat dishes, lamb cutlets with rosemary and creamy veal saltimbocca.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot

winery : Grande Provence Heritage Wine Estate

winemaker : Karl Lambour

wine of origin : Franschhoek

analysis : alc : 15.0 % vol rs : 1.9 g/l pH : 3.79

type : Red **style :** Dry **body :** Full **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** Cork

2013 Double Gold – Michelangelo Wine Awards

2013 TM Mercurey Best Bordeaux Style Red Blend Trophy

2012 Concours Mondial de Bruxelles - Silver Medal

ageing : Enjoy now or keep for 5-7 years

in the vineyard : Grapes for the TGP are from vineyards overlooking the Grand Provence Estate. The well drained, decomposed sandstone soils is ideal for the cultivation of Cabernet Sauvignon and Merlot grapes. Special vinification methods were used to obtain low vigor, slow ripening grapes, perfect building blocks for this iconic Bordeaux blend.

about the harvest: Grapes were hand picked.

in the cellar : Barrel aged for 36 months in small French, first fill barrels. It is important to let the wine breath for 1-2 hours.

