

ELICERE

[EH-LIS-SEER]

2013 GRENACHE
MCLAREN VALE

Wine that will lure and entice

The Elicere range features wines that display great elegance and finesse. These wines have been fastidiously crafted and styled to be sumptuous and expressive yet exquisite and refined. Fruit of the highest quality was carefully selected to produce wines that are a beautiful definition of the terroir of the region. Powerful but not too dominating the wines are perfectly balanced and restrained making them an excellent choice for pairing with any fine cuisine.

MEDALS

Gold - London International Wine Challenge 2013

Silver - New Zealand 2013 International Wine Show

COLOUR

A vibrant purple with a crimson hue.

BOUQUET

The bouquet is alive with fresh cherries, red currants and fragrant Rose petal. Subtle nuances of white pepper and brown sugar and ginger blossom linger.

PALATE

The palate is fresh with medium weight red berry fruits. Wild cherries, raspberries and boysenberries are complemented with hints of rhubarb, roasted nutmeg, spice and caraway seed. The wild yeast ferment helps to exhibit earthy undertones from the organic vineyard whilst large format old French oak casks support a delicate and fine tannin structure providing a soft lingering finish.

SERVING AND CELLARING

Luscious and lively in its youth, this wine will continue to develop in complexity for 10 years. Store wine lying down at a constant temperature of 15-18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the full appreciation of the wine.

