



ANGELS SHARE WINES

NATURALLY DIVINE

In the process of making Angels Share, we use a natural evaporation technique, and although this means that we have less wine to go around, it does mean that you get a small share of something incredibly rare...



GRENACHE BLANC 2018

WINE OF ORIGIN SWARTLAND

BLENDING COMPONENTS

100% Grenache Blanc

WINE DESCRIPTION

Intense, rich flavours bursting with aromas of green peach, citrus, and ripe apple. Rich citrus, cumin-like spice and stone-fruit flavours are balanced with elegant minerality and pure acidity, carrying the complex mid-palate along with a clean finish with excellent length.

CELLARING POTENTIAL

5 – 10 years (from vintage)

SERVING TEMPERATURE

8 - 10 degree Celsius

FOOD PAIRING

Our Grenache Blanc pairs exceptionally well with rich spiced dishes, whether Moroccan, Spanish, Indian, or Asian. It's great with most types of seafood. However, it is a perfect match for shellfish.

TECHNICAL ANALYSIS

ALC. 13.0% | RS 2.4 g/l | TA 6.27 g/l | pH 3.35