

Gabriel Meffre St Etienne Saint Joseph 16 (1x750ml) 2016



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| Category: | WINE |
| Style: | RED WINE |
| Variety: | SHIRAZ |
| Region: | RHONE |
| Vintage: | 2016 |
| Volume: | 750ml |
| Vineyard: | The St Joseph appellation is over 50 km long, with steep, terraced vineyards stretching along the right bank of the Rhone River, between Condrieu in the north and St Peray in the south. St Joseph is produced almost entirely from the Syrah grape, grown in light soils of schist and gneiss on granitic bedrock. |
| Vinification: | Carefully sorted upon arrival at the winery, the grapes are then lightly crushed and destemmed. Alcoholic fermentation lasted about 3 weeks followed by a racking and the malolactic fermentation. Matured in vats for 10 months prior to bottling. Vegan Friendly. |
| Appearance: | Purple, dark and shiny |
| Bouquet: | he nose is very expressive with notes of black currants and pepper |
| Palate: | The mouth is full, velvety and dominated by flavours of cherry and licorice. The finish is long and spicy. |

Technical Analysis:

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| Alcohol: | 13.00% | Packaging: | 1 x 750ml |
| Hancocks Product: | 42910 | | |