



STANLAKE PARK

WINE ESTATE

GRAND RESERVE



Having aged for several years in French oak barrels, The Grand Reserve has a delicate bouquet of berry fruit and spicy hints, with velvety tannins and a smooth, lingering finish.

VARIETAL COMPOSITION

Dornfelder, Regent & Rondo grapes

VINEYARD

Guyot & Smart-Dyson Ballerina vines, aged 9 to 40 years old.

WINEMAKING

Grapes manually harvested during the first week of October, from three different vintages: 2015, 2016 and 2017. Cold maceration followed by fermentation at 22°C for 15 days. Ageing in a selection of French oak barrels for an average of 24 months.

SERVING TEMPERATURE

12-18 °C (53-64° F)

FOOD PAIRING SUGGESTIONS

This elegant and complex wine is perfect for enhancing any rich, flavoured dish. Try it during your next BBQ, or pair it with red meat-based dishes, well-seasoned sauces and spicy foods.

