



STANLAKE PARK

WINE ESTATE

THE RESERVE

A delicate bouquet of ripe cherry and blackberry is perfectly balanced with this dry wine's fresh, soft body, together with a subtle French oak character.

VARIETAL COMPOSITION

Dornfelder & Rondo grapes

VINEYARD

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

WINEMAKING

Grapes manually harvested by the end of October. Cold maceration followed by fermentation at 22°C for 15 days.

AGEING

6 months in French oak barrels

SERVING TEMPERATURE

12-18 °C (53-64° F)

FOOD PAIRING SUGGESTIONS

Red meat and lamb, mushrooms, grilled vegetables and well-seasoned, creamy soups.

AWARDS

- IEWA - Independent English Wine Awards - Bronze Medal (2019)
- T&CVA Annual Wine Challenge - Gold Medal (2018)
- Emmbrook Cup - Best Red Wine (2018)

