

GUY ANDERSON WINES
NEW WINE DETAILS

WINE NAME	Cuvee des Hospices Catalans Cotes du Roussillon Villages
Varietal Blend	40 % Carignan, 40 % Black Grenache, 20% Syrah
Vintage	2006
Country/Region/Appellation	France/Languedoc Roussillon/Côtes du Roussillon Villages
Winemaker	Norrel Robertson MW & Nicolas Batle
Producer	CAZES SAS
VINEYARDS	
Vineyard location	From special vineyards in the villages of Estagel, Coudies, St Paul & Latour de France.
Age of vines	50 years on average
Soil composition	The privileged terroir consists of starr schist or slate soils
Climate	Mediterranéean Climate, dry and windy
Harvest date	22nd to 25th September for Syrah, 1st to 6th October for Grenache & 5th to 10th October for Carignan
Harvest conditions / insights	A hot year, with a low yield. The free draining soils combined with minimal rainfall and significant differences between day and night temperatures gave rise to this wine with excellent colour, aromas and distinctiove varietals aromas.
Harvest method (machine or hand-picked?)	Hand picked
Yield (tons/ha)	4 tons/ha
VINIFICATION	
Fermentation tanks	Concrete tank
Fermentation protocol	The Syrah grapes were de-stemmed and cold soaked until a wild fermentation commenced after which the must was inoculated with a Rhône yeast strain. Fermentation proceeded at 28-30°c and the wine was pressed off using only free run juice for the end wine. Malolactic fermentation took place after primary fermentation.
	The Grenache grapes were crushed and de-stemmed. Fermentation at 28°c lasted 7 days with pumpovers and delestage to extract colour and tannin. The wine was pressed off using only free run juice for the end wine, followed by malolactic fermentation.
	The Carignan was harvested with the majority of grapes left as whole bunches to build structure and involve some carbonic maceration. Fermentation at 28°c lasted 7 days with pumpovers and delestage to extract colour and tannin. The wine was pressed off using only free run juice for the end wine, followed by malolactic fermentation.
Malolactic (yes / no)	yes
Barrel ageing (type of oak and length of time)	50% of the wine was aged for up to six months in a selection of larger French oak barrels (33% new oak, the remainder 1 and 2 year old barrels) to add oak complexity but allowing the expression of place and fruit.
Fining method	before bottling
Alcohol %	14.50%
Residual sugar (g/l)	0.9
Total acidity (g/l)	3

pH	3.65
Volatile acidity (g/l)	0.47
Free SO2 (mg/l)	20
Total SO2 (mg/l)	62
Tartrate stabilisation	yes
Filtration 1 coarse (micron size)	Unfiltered to retain natural qualities
Filtration 2 fine (micron size)	Unfiltered to retain natural qualities
Other treatments used on wine	no
Total production (9lt cases)	2 200 cases
Suitable for Vegetarians? Yes/No	No
Suitable for Vegans? Yes/No	No
Organic? Yes/No	No
TASTING NOTES	
Colour	A deep purple colour with a ruby red rim.
Nose	Lifted aromas of raspberry and black cherry fruit with complex notes of mineral, pepper, herbs and vanilla.
Palate	Full bodied on the palate with fine, soft tannins and crisp acidity from the predominance of Grenache and Syrah. Black fruit flavours give way to a long, smoky, vanilla finish.
Red A to E A = light & fruity E = full & robust	D
Food Pairing	Serve with red meats, rich pasta dishes, lamb, game and barbeque foods.
OTHER INFO	
Medals/Awards	no
Press Quote	<i>"An interesting wine this, not only because it blends Carignan, Grenache and Syrah with an average vine age of 80-years-old, but because it is made by young Scottish winemaker Norrel Robertson, who also made the excellent The Pilgrimage wine from Bierzo, Spain, which was a Wine of the Week last year. This screams of the hot, rocky soils and garrigue of the south, with notes of crisp, bright, juicy cherry and berry fruit and black peppery nuances, and that schisty, stony minerality persisting. On the palate it balances exuberant, bold fruitiness with a certain darkness and tension from a gamy, sauvage undertone and grippy, intense tannins. A striking style this, with an edgy character through that mineral racininess to the fruit, tannins and acidity. It packs a lot into the bottle for its '3-4-2' price of just £5.99. £8.99, Thresher, or £5.99 each when you buy three."</i> 18th January 2009, Wine of the Week, www.wine-pages.com
Life of Product	Can be enjoyed now or cellar for up to 2 years
RSP/RRP	8.99
Stockists	Thresher
Background	