



## Villiera Cabernet Sauvignon 2008

main variety Cabernet Sauvignon

vintage 2008

analysis alc: 13.85 | ph: 3.73 | rs: 3.1 | ta: 5.3

type Red

producer Villiera Wines

style Dry

winemaker Jeff Grier

wine of Stellenbosch

body Medium

### tasting notes

The 2008 vintage shows classic dark berry fruit with underlying grassiness on the nose. On the palate it is well balanced with soft tannins.

### ageing potential

This wine will benefit from further maturation in the bottle for up to 5 years

### blend information

100% Cabernet Sauvignon

### food suggestions

Ideally suited to rare duck with cranberry sauce, various steak and lamb dishes and hard cheeses such as Gruyere and mature cheddar

### about the harvest

The 2008 Cabernet Sauvignon was picked at optimum ripeness, with half of the fruit coming from Devon Valley and the balance from Villiera.

### in the cellar

The wine was fully crushed and fermented in pump-over fermenters at  $\pm 25^{\circ}$  C. Full MLF occurred in tank before blending and racking to barrels. The wine was matured for just over a year in French oak and American oak barrels (including 20% new)