



Villiera Cabernet Sauvignon 2010

main variety Cabernet Sauvignon

vintage 2010

analysis alc: 14.33 | ph: 3.6 | rs: 2.6 | ta: 5.6

type Red

producer Villiera Wines

style Dry

winemaker Jeff Grier

wine of Stellenbosch

body Medium

tasting notes

The 2010 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 8 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 2010 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 pumpover fermenters at $\pm 25^{\circ}\text{C}$. Full MLF occurred in tank before blending and racking to barrels. The wine was matured for just over a year in French oak barrels (including 25% new).