



Villiera Cabernet Sauvignon 2017

main variety	Cabernet Sauvignon	vintage	2017
analysis	alc: 13.74 ph: 3.63 rs: 2.1 ta: 5.81		
type	Red	producer	Villiera Wines
style	Dry	winemaker	Jeff Grier
taste	Fruity	wine of	Stellenbosch
body	Medium		

tasting notes

The 2017 vintage shows classic dark berry fruit with a hint of dark chocolate and tobacco on the nose. On the palate it is well balanced with rich, soft tannins. It can be enjoyed now but will keep for up to 10 years in good storage conditions.

ageing potential

It can be enjoyed now but will keep for up to 10 years in good storage conditions.

blend information

100% Cabernet Sauvignon

in the vineyard

An important part of the Villiera range - combines the natural elegance of Villiera soils with greater intensity from the soils of Devon Valley.

about the harvest

The 2017 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 grapes were 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 a year in French oak barrels (including 20 % new) before final blending and bottling.