



Villiera Merlot 2012

main variety Merlot

vintage 2012

analysis alc: 14.0 | ph: 3.54 | rs: 1.8 | ta: 5.4

type Red

producer Villiera Wines

style Dry

winemaker Jeff Grier

taste Fragrant

wine of Stellenbosch

body Medium

tasting notes

The colour of the wine is brilliant red. The aroma shows hints of wood spice and mint with attractive dark berry fruit. On the palate the wine is rich and full with juicy soft tannins and good acidity. The wine has a long finish but is drinkable at present. It will however mature for up to six years from vintage.

ageing potential

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blend information

100% Merlot

about the harvest

In 2012, good, healthy fruit was picked at optimum ripeness – determined by aroma assessment (i.e. maximum fruit intensity).

in the cellar

The wine was fermented in rototanks between 20 °C and 25 °C with 30 % whole berries. Of the total 40 % was pre-soaked for 2 days and 25 % was macerated post fermentation.

Oak Maturation: 30 % centre of France new tight grain barrels 70 % used French oak barrels