



Villiera Pinotage 2012

main variety Pinotage

vintage 2012

analysis alc: 13.2 | ph: 3.77 | rs: 1.3 | ta: 4.9

type Red

producer Villiera Wines

style Dry

winemaker Jeff Grier

wine of Stellenbosch

body Medium

tasting notes

A new style Pinotage with subtle oak spice, plums, vanilla and a slight smokiness on the nose. On the palate it is soft but well structured with good length.

ageing potential

The wine is well balanced and can be enjoyed now with the potential to age for a further 5 years.

blend information

100% Pinotage

about the harvest

The grapes from largely old vines were hand picked at optimum ripeness to ensure ripe tannins. Only healthy fruit was used.

in the cellar

After crushing and destalking it was inoculated and fermentation occurred at an average of 28° C. After 2 weeks of post fermentation maceration, it was pressed and completed malolactic fermentation in tank before being racked to French oak barrels. Twenty five percent of the oak was new and the wine remained in wood for 12 months before it was prepared for bottling.