



THE CLAN

VARIETY: Unique Blend based on Cabernet Franc but with 10% Carignan to balance and freshen.

VINTAGE: 2016

AREA OF ORIGIN: Stellenbosch

PRODUCT BACKGROUND: “The Clan” reflects the close family unity and commitment to quality that has sustained the Grier family of Villiera over decades in the wine business. Attention to detail was foremost in our minds while creating and packaging “The Clan” and no expense has been spared in creating this wine. Only 1 200 bottles were produced.

HARVEST DETAILS: The Cabernet Franc old vine grapes were hand harvested at full ripeness from a selected site while the Carignan was harvested early for freshness.

CELLAR TREATMENT: The grapes were lightly crushed and destalked into a Rototank for good extraction. After a 2 day, cool presoak, the wine was inoculated for fermentation. Pressing occurred before the end of fermentation and the young wine was moved to 225l French Oak barrels (60% new, tight grain, medium toast). Malolactic occurred in barrel followed by 18 months of maturation before removing and bottling.

TASTING NOTES: Intensely perfumed with dark berry fruit, liquorice, violets and underlying tobacco, spice and graphite. It is full bodied with ripe succulent tannins and great length. The wine is complemented by a small percentage of Carignan, which freshens the wine, improving drinkability while creating a point of difference.

AWARDS: Platter’s Wine Guide: **4½ Stars (93 Points)**

ANALYSIS:

Alcohol:	14.25vol %
Residual Sugar:	1.8g/li
Total Acid:	5.57g/li
pH:	3.55

