



Villiera Wines

STELLENBOSCH

THE CLAN 2018

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 900 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

Cabernet Franc Challenge: **GOLD**
National Wine Challenge: **DOUBLE GOLD**
Intercontinental Wine Challenge: **GOLD**



VARIETY	VINTAGE	AREA OF ORIGIN
85 % Cabernet Franc 15 % Carignan	2018	Stellenbosch
ALCOHOL	RESIDUAL SUGAR	TOTAL ACID
14 vol % pH 3.41	1.88 g/li	5.93 g/li