

Villiera

STELLENBOSCH

Made with care by The Grier Family, South Africa

VILLIERA PINOTAGE 2020

PRODUCT BACKGROUND

Pinotage is a cross between Pinot Noir and Cinsaut and was developed in South Africa, making it our unique variety. It is intensely flavoured and positively reflects its terroir.

HARVEST DETAILS

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

CELLAR TREATMENT

After crushing and destalking it was inoculated and fermentation occurred at an average of 28 °C. After regular pump overs, it was pressed just before dryness 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 10 months before it was prepared for bottling.

TASTING NOTES

A new style Pinotage with subtle oak spice, plums and a hint of vanilla on the nose. On the palate it is soft but well structured with good length. The wine is well balanced and can be enjoyed now with the potential to age for a further 5 years.

AWARDS



VARIETY

100 % Pinotage

ALCOHOL

14.5 vol %

pH

3.55

VINTAGE

2020

RESIDUAL SUGAR

2.5 g/li

AREA OF ORIGIN

Stellenbosch

TOTAL ACID

6.5 g/li