



Villiera Wines

STELLENBOSCH

THE CLAN 2020

PRODUCT BACKGROUND

“The Clan” is a reflection of the family nature of the business and the commitment to quality that sustained the Grier family of Villiera over decades in the wine business. Attention to detail was foremost in their 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



VARIETY	VINTAGE	AREA OF ORIGIN
90 % Cabernet Franc 10 % Carignan	2020	Stellenbosch
ALCOHOL	RESIDUAL SUGAR	TOTAL ACID
14 vol % pH 3.46	3.4 g/li	5.8 g/li