

Villiera Wines

Made with care by the Grier family Stellenbosch



CABERNET SAUVIGNON

VARIETY: 94 % Cabernet Sauvignon

6 % Cabernet Franc

VINTAGE: 2013

AREA OF ORIGIN: Stellenbosch

PRODUCT BACKGROUND: An important part of the Villiera range. It combines the natural elegance of Villiera soils with greater intensity from the soils of Devon Valley.

HARVEST DETAILS: The 2013 Cabernet Sauvignon was picked at optimum ripeness, with half of the fruit coming from Devon Valley and the balance from Villiera. The Cabernet Franc was picked earlier and also comes from Devon Valley.

CELLAR TREATMENT: The grapes were fully crushed and fermented in pumpover fermenters at ± 25 °C. Full MLF occurred in tank before blending and racking to barrels. The wine was matured for just over a year in French oak barrels (including 25 % new) before final blending and bottling.

TASTING NOTES: The 2013 vintage shows classic dark berry fruit with a hint of dark chocolate and violets on the nose. On the palate it is well balanced with rich, soft tannins. It can be enjoyed now but will keep for up to 10 years in good storage conditions.

ANALYSIS:

Alcohol:	13.75 vol %
Residual Sugar:	3 g/li
Total Acid:	5.65 g/li
pH:	3.65

**WE HAVE CHANGED,
ONLY THE LABEL**

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