

Unlocking Nature
Environmentally Responsible



VILLIERA WINES
STELLENBOSCH
a Grier family wine

PINOTAGE

VARIETY: 100 % Pinotage

VINTAGE: 2011

AREA OF ORIGIN: Stellenbosch

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 largely 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 2 weeks of post fermentation maceration, it was pressed 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 12 months before it was prepared for bottling.

TASTING NOTES: A new style Pinotage with subtle oak spice, plums, vanilla and a slight smokiness 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.

ANALYSIS:

Alcohol:	14.9 vol %
Residual Sugar:	1.35 g/li
Total Acid:	5.6 g/li
pH:	3.96



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