



## Villiera Cabernet Sauvignon 2012

main variety Cabernet Sauvignon		vintage 2012
analysis	alc: 13.5   ph: 3.64   rs: 3.5   ta: 5.4	
type	Red	producer Villiera Wines
style	Dry	winemaker Jeff Grier
taste	Fruity	wine of origin Stellenbosch
body	Medium	

### tasting notes

### ageing potential

This wine will benefit from further maturation in the bottle for up to 8 years.

### blend information

100% Cabernet Sauvignon

### food suggestions

Ideally suited to rare duck with cranberry sauce, various steak and lamb dishes and hard cheeses such as Gruyere and mature cheddar.

### in the vineyard

Good, healthy fruit was picked at optimum ripeness - determined by aroma assessment (i.e. maximum fruit intensity).

### about the harvest

The 2012 Cabernet Sauvignon was picked at optimum ripeness, with half of the fruit coming from Devon Valley and the balance from Villiera.

### in the cellar

The wine was fully crushed and fermented in pumpover fermenters at  $\pm 25^{\circ}\text{C}$ . 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).