



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).