

main variety Touriga Nacional	vintage 2014
analysis alc: 13.7 ph: 3.66 rs: 2.7 ta: 5.1	
type Red	producer Villiera Wines
style Dry	winemaker Jeff Grier
taste Mineral	wine of origin Stellenbosch
body Medium	

tasting notes

An explosion of spice and dark berry flavours with the tannin caressing the palate. The extra dimension of integrated oak was all that was needed to complete the picture of a modern wine that illustrates the art of blending.

ageing potential

It is bottled early and can be enjoyed relatively young although it will keep for up to 8 years.

blend information

92% Touriga Nacional, 8% Shiraz

food suggestions

Due to limited use of additives the wine is suitable for vegetarians and vegans.

about the harvest

The grapes used are mid season ripeners and harvesting occurs at full ripeness. Everything is picked by hand from mostly bush vines and sorted to ensure healthy fruit.

in the cellar

The delivered grapes are lightly crushed and destalked but handled carefully to limit tannins and ensure softness. When the winemakers made the original blend they began with Shiraz, but Jeff was looking for something with more fruit so Touriga Nacional was added for colour, depth and fruit. Perfect! This became the regular blend, further softened by some time in oak. It is bottled early and can be enjoyed relatively young although it will keep for up to 8 years. Due to limited use of additives the wine is suitable for vegetarians and vegans.