



Villiera Cabernet Sauvignon 2014

main variety Cabernet Sauvignon		vintage 2014	
analysis	alc: 13.17 ph: 0.71 rs: 2.7 ta: 5.36		
type Red		producer Villiera Wines	
style Dry		winemaker Jeff Grier	
		wine of origin Stellenbosch	
body Medium			

tasting notes

The 2014 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.

ageing potential

It can be enjoyed now but will keep for up to 10 years in good storage conditions.

blend information

94% Cabernet Sauvignon, 6% Cabernet Franc

in the vineyard

An important part of the Villiera range - combines the natural elegance of Villiera soils with greater intensity from the soils of Devon Valley.

about the harvest

The 2014 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.

in the cellar

The grapes were 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) before final blending and bottling.