



Villiera Monroe Merlot 2016

main variety Merlot				vintage 2016	
analysis	alc: 14.04		ph: 3.59		rs: 2.73 ta: 5.42
type Red		producer Villiera Wines			
style Dry		winemaker Jeff Grier			
taste Fruity		wine of origin Stellenbosch			
body Full					

tasting notes

Intensely aromatic with forthcoming berry fruit and hints of chocolate, spice and vanilla. It is well balanced with velvety texture but with enough grip to ensure good length.

ageing potential

The complexity will ensure that Monroe Merlot should keep for up to 10 years.

blend information

100% Merlot

in the vineyard

We have identified and nurtured blocks that can achieve greatness.

about the harvest

Optimally ripe Merlot was hand harvested from selected blocks of old vines and the low yields ensure concentration. The healthy fruit was destalked with only 60% being crushed and the balance remained in the form of whole berries.

in the cellar

Both the pump over and punch down systems were used for extraction purposes and a portion was taken through to the final blending stage without the use of preservative. After pressing, the wine was racked to French oak barrels (50% new) for MLF and maturation. After two barrel rackings and 18 months the wine was blended and bottled.