



Villiera Pinotage 2017

main variety Pinotage				vintage 2017	
analysis	alc: 14.76 ph: 3.8 rs: 2.35 ta: 5.89				
type Red		producer Villiera Wines			
style Dry		winemaker Jeff Grier			
		wine of origin Stellenbosch			
body Medium					

tasting notes

A new style Pinotage with subtle oak spice, plums, vanilla and a slight smokiness on the nose. On the palate it is soft but well structured with good length.

ageing potential

The wine is well balanced and can be enjoyed now with the potential to age for a further 5 years.

blend information

100% Pinotage

about the harvest

The grapes from largely old vines were hand picked at optimum ripeness to ensure ripe tannins. Only healthy fruit was used.

in the cellar

After crushing and destalking it was inoculated and fermentation occurred at an average of 28 °C. After regular pump overs, it was pressed just before dryness and completed malolactic fermentation in tank before being racked to French oak barrels. Twenty five percent of the oak was new and the wine remained in wood for 10 months before it was prepared for bottling.