



Villiera The Clan 2015

main variety Cabernet Franc

vintage 2015

analysis alc: 15.29 | ph: 3.5 | rs: 1.8 | ta: 5.9

type Red

producer Villiera Wines

style Dry

winemaker Jeff Grier

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

Intensely perfumed with dark berry fruit, liquorice, violets and underlying tobacco, spice and graphite. It is full bodied with ripe succulent tannins and great length. The wine is complemented by a small percentage of Carignan, which freshens the wine, improving drinkability while creating a point of difference.

blend information

86% Cabernet Franc 14% Carignana

about the harvest

The Cabernet Franc old vine grapes were hand harvested at full ripeness from a selected site while the Carignan was harvested early for freshness. The 2015 Vintage is recognized in Stellenbosch as an outstanding vintage.

in the cellar

The grapes were lightly crushed and destalked into a Rototank for good extraction. After a 2 day, cool presoak, the wine was inoculated for fermentation. Pressing occurred before the end of fermentation and the young wine was moved to 225l French Oak barrels (60% new, tight grain, medium toast). Malolactic occurred in barrel followed by 18 months of maturation before removing and bottling.