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Villiera Pinotage 2003

The wine has a rich purple colour, showing youth. This is a new-style Pinotage with subtle oak spice, plums and vanilla on the nose with soft tannins on the palate.



variety : Pinotage | 100% Pinotage
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 14.4 % vol **rs :** 2.11 g/l **pH :** 3.63 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

2003 - Veritas 2005 Bronze
2001 - Wine of the Month Club, 2002, Winner
2001 - Veritas, 2002, Silver Medal
2001 - WINE Magazine's 'Best Value Wine Guide', 2004, Rating Value 4
2000 - Wine of the Month Club, 2001, Selected
2000 - SA Trophy Wine Show, 2002, Bronze Medal
2000 - International Wine and Spirit Competition, 2002, Bronze Medal
2000 - Veritas, 2001, Silver Medal
2000 - Basel Wine Fair (Switzerland), 2002, Gold Medal
1999 - International Wine and Spirit Competition, 2001, Silver Medal
1999 - Veritas, 2000, Silver Medal
1998 - Veritas, 1999, Silver Medal
1997 - International Wine and Spirit Competition, 1999, Gold Medal
1997 - DECANTER Magazine, 1999, Highly Recommended
1997 - Veritas, 1998, Double Gold Medal
1997 - SA Young Wine Show, 1997, Class Winner
1997 - SAA Awards, 1998, First Class
1997 - Wine 500 Club, 1997, Winner
1997 - WINE Magazine, 1999, 4 Stars
1996 - Veritas, 1997, Silver Medal

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

in the vineyard : Pinotage is now very much in vogue and being a uniquely South African grape (a cross between Pinot Noir and Cinsaut - originally called Hermitage) it is in demand on many overseas markets and is also receiving a lot of attention locally by producers and consumers.

Villiera, a family run winery, is situated in the Stellenbosch region, where the prevailing Mediterranean climate favours, the growing of vines. All the fruit is grown on Villiera making the wines distinctive and unique. From the vineyard to the cellar, techniques are utilized that develop and retain the distinct aromas and flavours of the grape varieties used.

about the harvest: The fruit used for our 2003 vintage came from largely old vines with a yield of 8 tons / ha.

in the cellar : After primary and malolactic fermentation it was racked to a mix of American and French oak barrels for a period of 12 months. Upon removal from the barrels it was fined with egg white, racked and bottled through a rough filter sheet.

Villiera Wines
Stellenbosch
021 865 2002