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Villiera Cabernet Sauvignon 2004

Fully ripe grapes are crushed and destalked before fermentation in both rototanks and pump over vessels. On completion pressing occurs in velo pneumatic bag presses. Malolactic fementaion occours in tank before the wine is racked off into a mix of oak barrels for about 12 months of maturation (20% new 80% used) (30% American White oak 70% French Oak). The 2004 vintage shows classic berry fruit with underlying grassiness on the nose. On the palate it is well balanced with soft tannins.



variety : Cabernet Sauvignon |
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin :
analysis : **alc :** 13.50 % vol **rs :** 2.00 g/l **pH :** 3.65 **ta :** 5.50 g/l
type : Red **style :** Dry **body :** Medium **taste :** Mineral **wooded**
pack : Bottle **closure :** Cork

Villiera Wines

Stellenbosch

021 865 2002

www.villiera.com