

Villiera Monro 2003

Villiera's flagship blend.

We believe that at this level the consumer is entitled to more complexity, more interest and more terroir character, not just a brasher version of a cheaper wine. The wine must have intensity of flavour, great structure and texture, but above all the ability to mature. The wine has a deep red colour with rich red berry aromas and a good tannin structure with intense spicy undertones penetrated by hints of vanilla and tobacco.

variety : Merlot | Merlot 65% Cabernet Sauvignon 35%

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 13.94 % vol rs : 1.82 g/l pH : 3.41 ta : 6.16 g/l

type : Red **style :** Dry **body :** Full **taste :** Mineral **wooded**

pack : Bottle **closure :** Cork

PREVIOUS AWARDS

- At the **2005** Calyon sponsored Bordeaux blend competition, Villiera won the trophy for best locally produced Bordeaux blend with our **2001** Monro.
- Our **2002** Monro was also announced as the first runner-up in the same competition.
- **2000:** John PLATTER Wine Guide - 4 Stars
- **2001:** Calyon Trophy Winner
- John PLATTER Wine Guide - 4 Stars
- **2002:** Calyon Trophy - Gold Medal
- John PLATTER Wine Guide - 4 Stars
- Veritas waards - Gold medal
- **2003:** International Michelangelo Awards - Silver medal
- John PLATTER Wine Guide - 4 Stars
- **2004:** SAA Awards - Premium Class Red
- John PLATTER Wine Guide - 4½ Stars
- International Wine Challenge - Silver Medal
- Decanter World Wine Awards - Bronze Medal
- **2005:** SAA Awards - Red Wine Trophy
- Premium Class Red
- John PLATTER Wine Guide - 4½ Stars
- International Wine & Spirit Competition - Silver Medal
- **2006:** International Wine Challenge - Silver Medal
- Decanter World Wine Awards - Bronze Medal

ageing : This is a wine that should last for at least ten years from vintage

in the vineyard : This is the fourth release of our flagship red blend. We believe that at this level the consumer is entitled to more complexity, more interest and more terroir character, not just a brasher version of a cheaper wine. The wine must have intensity of flavour, great structure and texture, but above all the ability to mature. With twenty one years knowledge of our vineyards we have identified the blocks that are capable of achieving greatness.

in the cellar : In the cellar the focus was on texture and the development of secondary aromas to complement the primary fruit. Through a 2 year rearing process in mostly new French oak barrels, split between Berthomieu and Mercier, a seductive complex wine was created, which satisfied our requirements for "World Class" status. After bottling, the wine is matured in our cellar for a year to allow further secondary development.

Further value has been added by a sophisticated look involving a classic label, tissue wrapping and a quality carton box. "Monro" a historic family name was the obvious choice of brand as it symbolizes the dedication and heritage that are the hallmarks of this wine.



Careful nurturing of these blocks and selective handpicking at optimum ripeness provided the raw material from which to sculpt a great wine.

Villiera Wines

Stellenbosch

021 865 2002

www.villiera.com

