

## Villiera Cellar Door Noble Late Rhine Riesling 2005 (DISCONTINUED)

This botrytis infected noble late harvest Rhine Riesling has a brilliant golden appearance. It is intensely fragrant with hints of honey, nuts and spice. On the palate it is rich and sweet, but with sufficient acid to balance and it lingers forever.

**variety :** Weisser Riesling |

**winery :** Villiera Wines

**winemaker :** Jeff Grier

**wine of origin :** Stellenbosch

**analysis :** alc : 13.2 % vol   rs : 104 g/l   pH : 3.6   ta : 8.8 g/l

**type :** Dessert   **style :** Sweet

**pack :** Bottle   **closure :** Cork

- John PLATTER Wine Guide - 4 Stars
- Veritas Awards - Silver Medal

**about the harvest:** The 2005 vintage favoured the production of Noble Late Harvest wines and we decided that all our Rhine Riesling should be left to allow "noble rot" infection. At a late stage of the harvest, trained pickers carefully selected botrytis infected bunches. The excitement was tangible and the quality more than justified the slow, sticky harvest.

**in the cellar :** These bunches were delivered to our presses where the sweet juice was painstakingly extracted. After 24 hours of settling the juice was racked into fermentation in a temperature controlled stainless steel tank. After a month of primary fermentation the yeast slowed down leaving just over 100 gr of residual sugar with enough acid to balance. The wine was then stabilized, filtered and bottled in 500 ml bottles.



### Villiera Wines

Stellenbosch

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