

Villiera Blue Ridge Rouge 1999

The wine displays an attractive bright red, youthful colour. On the nose it is showing cherry and spice with a hint of truffles.

The peppery spiciness follows through to the palate and the soft tannins make it drinkable immediately. Blue Ridge Rouge should be enjoyed at room temperatures (approx. 18 deg C) and is suitable for quaffing as well as being an ideal accompaniment to veal, lamb, pork and soft, mild cheeses.

variety : | Blend

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin :

analysis : alc : 13.0 % vol rs : 1.6 g/l pH : 3.75 ta : 5.8 g/l

pack : Bottle

in the cellar : A blend of Shiraz, Pinotage and Gamay. Shiraz was planted at Villiera in 1989 with the intention of creating a Rhone style red wine that displays up front fruit and a full, rich palate but with soft tannins ensuring drinkability. Affordability was also critical hence the choice of this particular style which does not rely on new wood. In 1999 the Shiraz was picked fully ripe and blended with Gamay and Carignan to ensure attractive fruit. Traditional red wine fermentation techniques were applied, malolactic fermentation was allowed and then the blend was transferred to used French oak barrels without fear of compromising quality. After a period of 12 months the wine was racked from the barrels and bottled.

Villiera Wines

Stellenbosch

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