

Villiera Cabernet Sauvignon 2007

The 2007 vintage shows classic dark berry fruit with underlying grassiness on the nose. On the palate it is well balanced with soft tannins.

Ideally suited to rare duck with cranberry sauce, various steak and lamb dishes and hard cheeses such as Gruyere and mature cheddar.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : **alc** : 13.85 % vol **rs** : 3.5 g/l **pH** : 3.67 **ta** : 5.65 g/l

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

pack : Bottle **closure** : Cork

SILVER - VERITAS 2009

ageing : This wine will benefit from further maturation in the bottle for up to 5 years.

in the vineyard : Villiera, a family run winery, is situated in the Stellenbosch region, where the prevailing Mediterranean climate favours, the growing of vines. We are a pioneering quality wine company committed to preserving the environment and we have been rewarded with membership to the Biodiversity of Wine Initiative.

Our aim is to reflect the specific character of the "terroir", as well as the unique characteristics of each vintage in our wines. We also commit ourselves to ongoing education and upliftment of our staff and their families.

in the cellar : The wine was matured for just over a year in French oak and American oak barrels.



Villiera Wines

Stellenbosch

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www.villiera.com