wine.co.za
easiest way to buy wine

Villiera Merlot 2009

The colour of the wine is a brilliant red. The aroma shows hints of cedarwood and vanilla with attractive dark berry fruit. On the palate the wine is rich and full with soft tannins and good acidity.



variety : Merlot | 100% Merlot
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 13.99 % vol **rs :** 1.7 g/l **pH :** 3.48 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Medium **wooded**
pack : Bottle **closure :** Cork

PREVIOUS AWARDS

- Our first Merlot was produced in **1989** and since then we have been awarded 3 Veritas Double Gold Awards (89, 90, 91) and have had two vintages selected for SAA Business Class Wine of the Month and First Class.
- It was also the SA Champion Young Red Wine in **1990** and a gold medal winner on the **1997** SA Young Wine Show
- **1996**: International Wine Challenge - Bronze Medal
- Veritas Awards - Gold Medal
- **1997**: International Wine Challenge - Gold Medal
- Expovena (Zurich) - Gold medal
- International Wine & Spirit Competition - Silver Medal
- **1998**: Basel Wine fair (Switzerland) - Gold Medal
- International Wine Challenge - Silver Medal
- Veritas Awards - Silver Medal
- SA Trophy Wine Show - Bronze Medal
- **1999**: International Wine Challenge - Silver Medal
- John PLATTER Wine Guide - 4 Stars
- **2000**: International Michelangelo Awards - Silver Medal
- International wine Challenge - Bronze Medal
- International Wine & Spirit Competion - Bronze Medal
- **2001**: International Wine Challenge - Bronze Medal
- **2002**: International Michelangelo Awards - Silver Medal
- **2007**: SAA - Premium Class
- **2009**: SAA - Premium Class

ageing : The wine has a long finish but is drinkable at present. It will however mature for up to six years from vintage.

in the vineyard : Good, healthy fruit was picked at optimum ripeness - determined by aroma assessment (i.e. maximum fruit intensity).

in the cellar : The wine was fermented in rototanks between 20° - 25° C with 30% whole berries. Of the total 100% was presoaked for 3 days.

Oak maturation: 25% centre of France new tight grain barrels, 75% used French oak barrels.

Villiera Wines

Stellenbosch
021 865 2002
www.villiera.com