

Villiera Monro 2006

Villiera's 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. 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 | 60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 14.02 % vol rs : 2.37 g/l pH : 3.46 ta : 6.32 g/l

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

pack : Bottle **closure :** Cork

2011 International Wine and Spirits Competition (UK) - Silver (Best in Class)

ageing : This is a wine that should last for at least 8 years from vintage.

in the vineyard : With twenty five years knowledge of our vineyards we have identified the blocks that are capable of achieving greatness. Careful nurturing of these blocks and selective handpicking at optimum ripeness provided the raw material from which to sculpt a great wine. In the cellar the focus was on texture and the development of secondary aromas to complement the primary fruit.

in the cellar : 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 over 2 years to allow further secondary development before releasing onto the market.

Further value has been added by a sophisticated look involving a classic label 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.



Villiera Wines

Stellenbosch

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www.villiera.com