

Villiera Cabernet Sauvignon 2008

The 2008 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 : 3.1 g/l pH : 3.73 ta : 5.3 g/l

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

pack : Bottle **closure :** Cork

PREVIOUS AWARDS

- 1994 & 1995 - Veritas Awards Silver Medal
- 2000, 2002 & 2004 - Selected for Wine of the Month Club
- 2001: WINE Magazine's Best value Wine Guide - Value Rating 5
- 2008: John PLATTER Wine Guide - 4 Stars

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

about the harvest: The 2008 Cabernet Sauvignon was picked at optimum ripeness, with half of the fruit coming from Devon Valley and the balance from Villiera.

in the cellar : The wine was fully crushed and fermented in pump-over fermenters at $\pm 25^{\circ}$ C. Full MLF occurred in tank before blending and racking to barrels. The wine was matured for just over a year in French oak and American oak barrels (including 20% new)



Villiera Wines

Stellenbosch

021 865 2002

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