

## Villiera Fired Earth 2004 (DISCONTINUED)

On the nose it shows, ripe luscious berry fruit with a hint of vanilla and spice from the barrels. The palate is rich and powerful with excellent balance of sugar and alcohol.

**variety** : Shiraz |

**winery** : Villiera Wines

**winemaker** : Jeff Grier

**wine of origin** : Stellenbosch

**analysis** : **alc** : 20.7 % vol **rs** : 96 g/l **pH** : 3.68 **ta** : 6 g/l

**type** : Fortified **style** : Sweet **taste** : Mineral **wooded**

**pack** : Bottle **closure** : Cork

### PREVIOUS AWARDS

- 2000: Peter Schulz Excellence Award for Port - Best LBV Port style
- Wine 500 Club - Winner
- SA Trophy Wine Show - Bronze Medal
- 2001: Peter Schulz Excellence Award for Port - Best LBV Port style
- SA Trophy Wine Show - Bronze Medal
- 2004: Peter Schulz Excellence Award for Port - Best LBV Port style

**ageing** : Three years of oak barrel maturation allows sufficient evolution for the late bottled style. This means it can be enjoyed soon after bottling but it can also mature in the bottle for an extended period of more than 10 years.

**in the vineyard** : In the 2004 vintage conditions were perfect for Port. Small parcels of Shiraz, Gamay Noir, Pinotage, Touriga Nacional and Tinta Barrocca were allowed extended hang time

**in the cellar** : South Africa performs well in the Port category and has attracted the attention of the EU authorities. They have objected to the use of various names on South African labels, including "Port". Local "Port" producers are now under pressure to phase out the use of the word Port and the descriptors that go with it. This impacts on marketing - what else do you call a Port? The Port Producer's Association is struggling to come up with an acceptable alternative.

We have decided to take the plunge and rename our Port. In the process we have revamped the whole package focusing on a sexy 500ml bottle. The label is fresh and stimulating but still hints at the heritage of Port. Walking past a pottery shop, it was noticed that rough clay, the same "earth" in which our vines grow, was moulded into something of beauty and baked by means of fire. "Fired Earth" was born which also conjured up other images that relate to Port.

This extra ripe fruit was harvested in March and after crushing and destalking it was fermented in rototanks.

At the precise moment, when the sugar was in balance, the fermenting must was drawn off and the press juice was added prior to fortification using a combination of 3 year old brandy spirit and wine spirits.

## Villiera Wines

Stellenbosch

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