

## Villiera Merlot 2010

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 : 14.3 % vol   rs : 1.9 g/l   pH : 3.55   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 Competition - 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 roto-tanks between 20° - 25° C with 30% whole berries. Of the total 100% was pre-soaked for 3 days.

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



### Villiera Wines

Stellenbosch

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[www.villiera.com](http://www.villiera.com)