

Villiera Cabernet Sauvignon 2010

The 2010 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 : 14.33 % vol rs : 2.6 g/l pH : 3.6 ta : 5.6 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine will benefit from further maturation in the bottle for up to 8 years.

about the harvest: The 2010 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 pumpover fermenters at \pm 25°C. Full MLF occurred in tank before blending and racking to barrels. The wine was matured for just over a year in French oak barrels (including 25% new).



Villiera Wines

Stellenbosch

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www.villiera.com