

Villiera Stand Alone Pinot Noir 2016

Lithe, pliant yet powerful. Solid core of lively red fruit vies with deeper, inky nuance.

variety : Pinot Noir | Pinot Noir

winery : Villiera Wines

winemaker : Xander Grier

wine of origin : Hemel-en-Aarde Ridge

analysis : alc : 13.78 % vol rs : 1.6 g/l pH : 3.29 ta : 6.1 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant

pack : Bottle **size :** 750ml **closure :** Cork

John Platter 2019 Guide - 4 stars

in the cellar : My philosophy in winemaking is minimal intervention through the whole winemaking process and making vintage and site-specific wines. This wine went through spontaneous fermentation and MLF. This Pinot Noir was fermented in an open top tank with 20% whole bunch split between the top and bottom for different flavour profiles. It spent 10 days post fermentation on the skins for better tannin integration. I used only old French oak barrels on the Pinot Noir and it was in barrel for 10 months before bottling. The use of older barrels is to minimize the effect of the wood and really showcase the site this wine came from. I look for structure and tannin grip from the stalks (this also helps with freshening up the wine).

At bottling the wine went through a rough filter. The wine was kept back for a few years to give it time to develop in the bottle. "



Villiera Wines

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