

Villiera Stand Alone Gamay Noir 2018

Sweet candied red fruit, red cherry zip and a long red currant confit finish. Very juicy. A wine that wants to be noticed!

variety : Gamay noir | Gamay Noir

winery : Villiera Wines

winemaker : Xander Grier

wine of origin : Stellenbosch

analysis : alc : 13.34 % vol rs : 2.0 g/l pH : 3.38 ta : 6.5 g/l

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

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

92+/100 Greg Sherwood MW

in the cellar : From an old bush vine block planted on Villiera in 1981 – A single vineyard registered with the “Old Vine Project”. For our Stand Alone wines, our 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 Gamay Noir was fermented in an open top tank with 30% 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. We used only old French oak barrels on the Gamay 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. We 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 is fruit driven with intense berry aromas and is well structured. It has a ripe, soft tannin texture and good length.

Only 3 barrels of this wine were made.



Villiera Wines

Stellenbosch

021 865 2002

www.villiera.com