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Villiera Stand Alone Pinotage 2018

The wine is fruit driven with intense berry and violet aromas and is well structured. It has grippy dry tannins, which have a moreish effect on the wine. The palate has really good weight and length with a good acidity.



variety : Pinotage | 100% Pinotage
winery : Villiera Wines
winemaker : Alexander Grier
wine of origin : Stellenbosch
analysis : **alc :** 13.17 % vol **rs :** 2.2 g/l **pH :** 3.83 **ta :** 5.2 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : From an old bush vine block planted on Villiera in 1976 - A single vineyard registered with the “Old Vine Project”

in the cellar : 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 Pinotage 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 a locally made Amphora to age the Pinotage for 10 months before bottling. The use of the Amphora is to really help bring the wine together and get the perfect balance between tannin grip and fruit, it also helps with the core structure of the wine.

Villiera Wines
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