

Villiera Stand Alone Pinot Noir 2020

Spicy and succulent with a good berry core and concentration. Elegant but powerful.

variety : Pinot Noir | 100% Pinot Noir

winery : Villiera Wines

winemaker : Xander Grier

wine of origin : Hemel-en-Aarde Ridge

analysis : alc : 13.9 % vol rs : 2.7 g/l pH : 3.6 ta : 5.3 g/l

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

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

Platters Wine Guide: 4 Stars

In 2014 Alexander Grier released his first Pinot Noir from the Hemel en Aarde under the Stand Alone label. The inspiration for the name came from a very old tree standing all alone on the banks of the river running past our family property at Standford. Xander (and his Stand Alone brand) joined Villiera in 2018, and since then the brand has expanded to 3 wines.

about the harvest: The Pinot Noir was hand harvest early in the morning to ensure quality. 70% of the grapes were then destalked using an old hand de-stalker, set to keep berries whole and the remaining 30% was kept whole bunch.

in the cellar : Xander's philosophy in winemaking is minimal intervention through the whole winemaking process. This wine went through spontaneous fermentation and MLF. It was fermented in an open top tank with 30% whole bunch split between the top and bottom for different flavour profiles. The stalks add to the structure and tannin grip. The wine spent 10 days post fermentation on the skins for better tannin integration. 20% of the wine went into new French oak with the rest into used French oak barrels. The wine was in barrel for 10 months before bottling. At bottling the wine went through a rough filter.



Villiera Wines

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