

Villiera Stand Alone Gamay Noir 2021

Very limited production from a Certified Heritage Old Vine block. 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** : 12.4 % vol **rs** : 1.9 g/l **pH** : 3.38 **ta** : 6.4 g/l

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

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

Platter's Guide: 4 Stars

When Xander joined Villiera in 2018 he added to the range with a Gamay Noir 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

in the vineyard : From an old bush vine block planted on Villiera in 1981 - A single vineyard registered with the "Old Vine Project".

in the cellar : This wine went through spontaneous fermentation and MLF. The wine was fermented in an open-top tank with 30% whole bunch split between the top and bottom for different flavour profiles. We look for structure and tannin grip from the stalks (this also helps with freshening up the wine). It spent 10 days post-fermentation on the skins for better tannin integration. The wine was matured in a combination of Amphora (50%) and Barrel (50%) for 10 months. The barrel portion adds structure and complexity. The Amphora portion helps build the texture and flavour. At bottling the wine went through a rough filter.



Villiera Wines

Stellenbosch

021 865 2002

www.villiera.com