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Villiera Pithos 2016

Rich, creamy, yeasty nose, with a refreshing flavour on the middle palate developing finesse and complexity on the aftertaste. Powerful and rich to drink now, but it will still continue to improve for up to 3 years.

variety : Chardonnay | 100% Chardonnay
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 12.14 % vol **rs :** 3.8 g/l **pH :** 3.23 **ta :** 6.8 g/l
type : Cap_Classique **style :** Dry **body :** Full **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork



The Grier family of Villiera have trodden a deep path in the Cap Classique category in South Africa. As pioneers, they have always looked to the traditions of the past to re-imagine the future. In 2015 they decided to combine all their experience to create something special for release in 2024 to celebrate 40 years of producing Cap Classique. PITHOS was the result. They had already identified their best block of Chardonnay and, at the pressing stage, only the purest, first portion of the juice to run off was used. It was fermented in a large locally made clay container, called a "Pithos". It was bottled in an iconic bottle and matured on the lees after the 2nd fermentation for an extended period. Attention to detail was paramount from the selection of the Chardonnay to the final package.

about the harvest: 2016 was a relatively cool year with perfect ripening conditions. Only healthy Chardonnay grapes were picked by hand and delivered to the cellar in whole bunch form.

in the cellar : Whole bunches were carefully deposited into pneumatic bag presses and gently pressed using a champagne pressing cycle. Only the Tete de cuvee (best quality juice) was used. The Chardonnay juice was fermented in an Amphora for extra complexity. Yeast and sugar were added for a secondary fermentation in the bottle, followed by extended lees contact of 7 years.

Villiera Wines
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