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# Villiera Pinotage 2002

The wine has a rich purple colour, showing youth. This is a new-style Pinotage with subtle oak spice, plums and vanilla on the nose with soft tannins on the palate.



**variety :** Pinotage | 100% Pinotage
**winery :** Villiera Wines
**winemaker :** Jeff Grier
**wine of origin :** Stellenbosch
**analysis :** **alc :** 14.20 % vol **rs :** 2.9 g/l **pH :** 3.64 **ta :** 5.2 g/l **va :** 0.50 g/l **so2 :** 78 mg/l **fso2 :** 33 mg/l
**type :** Red **style :** Dry **body :** Medium **wooded**
**pack :** Bottle **closure :** Cork

2001 - Wine of the Month Club, 2002, Winner
2001 - Veritas, 2002, Silver Medal
2001 - WINE Magazine's 'Best Value Wine Guide', 2004, Rating Value 4
2000 - Wine of the Month Club, 2001, Selected
2000 - SA Trophy Wine Show, 2002, Bronze Medal
2000 - International Wine and Spirit Competition, 2002, Bronze Medal
2000 - Veritas, 2001, Silver Medal
2000 - Basel Wine Fair (Switzerland), 2002, Gold Medal
1999 - International Wine and Spirit Competition, 2001, Silver Medal
1999 - Veritas, 2000, Silver Medal
1998 - Veritas, 1999, Silver Medal
1997 - International Wine and Spirit Competition, 1999, Gold Medal
1997 - DECANTER Magazine, 1999, Highly Recommended
1997 - Veritas, 1998, Double Gold Medal
1997 - SA Young Wine Show, 1997, Class Winner
1997 - SAA Awards, 1998, First Class
1997 - Wine 500 Club, 1997, Winner
1997 - WINE Magazine, 1999, 4 Stars
1996 - Veritas, 1997, Silver Medal

**ageing :** The wine is well balanced and can be enjoyed now with the potential to age for a further 5 years.

**in the vineyard :** Pinotage is now very much in vogue and being a uniquely South African grape (a cross between Pinot Noir and Cinsaut - originally called Hermitage) it is in demand on many overseas markets and is also receiving a lot of attention locally by producers and consumers.

**about the harvest:** The fruit used for our 2002 vintage came from largely old vines with a yield of 8 tons / ha.

**in the cellar :** After primary and malolactic fermentation it was racked to a mix of American and French oak barrels for a period of 12 months. Upon removal from the barrels it was fined with egg white, racked and bottled through a rough filter sheet.


## Villiera Wines
Stellenbosch
021 865 2002
www.villiera.com