

## Villiera Down to Earth Red 2002

An explosion of spice and dark berry flavours and the tannin caressing the palate. The extra dimension of integrated oak was all that was needed to complete the picture of a modern wine that illustrates the art of blending.

**variety** : Shiraz | 43% Shiraz, 21% Merlot, 12% Cabernet Sauvignon, 10% Gamay Noir, 9% Carignan, 5% Pinotage

**winery** : Villiera Wines

**winemaker** : Jeff Grier, Anton Smal

**wine of origin** : Stellenbosch

**analysis** : alc : 13.8 % vol   rs : 2.5 g/l   pH : 3.5   ta : 5.5 g/l

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

**pack** : Bottle   **closure** : Cork

**ageing** : This wine should be consumed up to 3 years from vintage.

**in the cellar** : The precious earth which nurtures the vine is infinitely variable. The roots penetrate deep down and in the process a unique character is extracted and transferred to the bunches - nature's work really. The Grier family of Villiera has created a red wine with reliable character, that tastes of the earth in which it grows - "Down to Earth". The concept was to create a wine that can be enjoyed by all. It is seriously rich and intense but also smooth and drinkable. "Down to Earth" is packaged to grace any table and the style ensures that it can be enjoyed at any occasion - the price also allows it. The winemakers spent days creating the blend. They started with Shiraz, Carignan and Gamay. Jeff was looking for something a little more serious - Merlot and Cabernet Sauvignon were added, to provide more length and backbone. It still wasn't perfect - something was missing in the middle. Anton introduced a bit of Pinotage and approached Jeff with a glass. "Jeff, how does that go down." Jeff's eyes lit up, "Down to Earth!" he exclaimed.



### Villiera Wines

Stellenbosch

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[www.villiera.com](http://www.villiera.com)