



Villiera Stand Alone Pinotage 2018

main variety Pinotage

vintage 2018

analysis alc: 13.17 | ph: 3.83 | rs: 2.2 | ta: 5.2

type Red

producer Villiera Wines

style Dry

winemaker Alexander Grier

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

The wine is fruit driven with intense berry and violet aromas and is well structured. It has grippy dry tannins, which have a moreish effect on the wine. The palate has really good weight and length with a good acidity.

blend information

100% Pinotage

in the vineyard

From an old bush vine block planted on Villiera in 1976 - A single vineyard registered with the "Old Vine Project"

in the cellar

For our Stand Alone wines, our philosophy in winemaking is minimal intervention through the whole winemaking process and making vintage and site-specific wines. This wine went through spontaneous fermentation and MLF. This Pinotage was fermented in an open top tank with 30% whole bunch split between the top and bottom for different flavour profiles. It spent 10 days post fermentation on the skins for better tannin integration. We used a locally made Amphora to age the Pinotage for 10 months before bottling. The use of the Amphora is to really help bring the wine together and get the perfect balance between tannin grip and fruit, it also helps with the core structure of the wine.