



Villiera Stand Alone Pinot Noir 2020

main variety Pinot Noir

vintage 2020

analysis alc: 13.9 | ph: 3.6 | rs: 2.7 | ta: 5.3

type Red

producer Villiera Wines

style Dry

winemaker Xander Grier

taste Fragrant

wine of Hemel-en-Aarde Ridge

body Full

tasting notes

Spicy and succulent with a good berry core and concentration. Elegant but powerful.

blend information

100% Pinot Noir

about the harvest

The Pinot Noir was hand harvest early in the morning to ensure quality. 70% of the grapes were then destalked using an old hand de-stalker, set to keep berries whole and the remaining 30% was kept whole bunch.

in the cellar

Xander's philosophy in winemaking is minimal intervention through the whole winemaking process. This wine went through spontaneous fermentation and MLF. It was fermented in an open top tank with 30% whole bunch split between the top and bottom for different flavour profiles. The stalks add to the structure and tannin grip. The wine spent 10 days post fermentation on the skins for better tannin integration. 20% of the wine went into new French oak with the rest into used French oak barrels. The wine was in barrel for 10 months before bottling.

At bottling the wine went through a rough filter.