



Villiera Merlot 2016

main variety Merlot

vintage 2016

analysis alc: 13.4 | ph: 3.48 | rs: 2.4 | ta: 5.45

type Red

producer Villiera Wines

style Dry

winemaker Jeff Grier

taste Fragrant

wine of Stellenbosch

body Medium

tasting notes

The colour of the wine is brilliant red. The aroma shows hints of wood spice with attractive red berry fruit. On the palate the wine is rich and full with juicy soft tannins ensuring drinkability. It will however mature for up to six years from vintage.

ageing potential

It will however mature for up to six years from vintage.

blend information

100% Merlot

about the harvest

In 2016, good, healthy fruit was picked at optimum ripeness - determined by aroma assessment (i.e. maximum fruit intensity).

in the cellar

The wine was fermented in rototanks between 20 °C and 25 °C with 30 % whole berries. Of the total 40 % was pre-soaked for 2 days.

Oak Maturation: 25% centre of France new tight grain barrels 75% used French oak barrels for 10 months

Safra 2016. Jantar em 05/10/2019. Restaurante Hotel Protea, Stellenbosch/ZA.