

Villiera Monro Red 2007

main variety Cabernet Sauvignon

vintage 2007

analysis alc: 13.5 | ph: 3.58 | rs: 1.9 | ta: 6.2

type Red

producer Villiera Wines

style Dry

winemaker Jeff Grier

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

Intense berry fruit with a hint of truffle and spice. Well structured with obvious keeping potential.

blend information

60% Cabernet Sauvignon, 30% Merlot, 10% Cabernet Franc

about the harvest

We have identified blocks that can achieve greatness. These blocks have been nurtured and selectively handpicked at optimum ripeness to provide the base from which to sculpt a great wine.

in the cellar

In the cellar the focus was on texture and the development of secondary aromas to complement the primary fruit. Through a 2 year rearing process in mostly new French oak barrels, split between Mercier and Berthomieu, a seductive complex wine was created, which satisfied our requirements for "World Class" status. After bottling, the wine is matured in our cellar for over 3 years to allow further secondary aroma development.

