

# 1922

## LAST STRAW 2018

100% Chenin Blanc



### TASTING NOTES:

This special, natural sweet wine shows distinctive nuances of dried apricot and dried peaches on the nose. These nuances are carried through onto the palate by the syrupy, sweet taste with well integrated acidity. Enjoy after dinner or with a selection of cheeses and desserts.

### IN THE CELLAR:

The grape bunches' stems were snapped on the vines in order to cut any water flow from the vines to the bunches. This results in evaporation of water from the berries and the forming of raisin like berries. Once harvested by hand, the bunches were crushed whole bunch by means of a small basket press. The little bit of juice that is extracted is taken straight to barrel for fermentation.

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ALCOHOL VOLUME	11.15%
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RESIDUAL SUGAR (IN G/L)	136,2
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pH	3,45
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TOTAL ACID (IN G/L)	6,9
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The Heritage Range honours our humble beginnings as a maker of moskonfyt with our elegant Mosko white blend. We celebrate the new life that springs forth with Kiara, an elegant red blend dedicated to the first-born of our winemaker, Christo Versfeld. With Final Straw, our premium Chenin Blanc dessert wine, we end by going back to the beginning – our roots in this valley of splendour.



VILLIERSDORP WINERY

# 1922

## KIARA 2018

64% Pinotage, 31% Shiraz, 5% Viognier



### TASTING NOTES:

Dark Ripe fruit and spicy on the nose well supported by the integrated wood components. On the palate a medley of ripe plum, dark berries and cedar bring the wine together with the velvety tannins. The scented cigar tones lingering in the empty glass tells you to enjoy another one....

### IN THE CELLAR:

All components harvested separately at optimum phenolic ripeness. The 225 L wooden barrels top heads were removed and the must fermented inside the wooden barrels. Regular punch downs were done 6 to 8 times per day. Spontaneous fermentation occurred. After fermentation, the wine was racked and the wine aged inside the same barrels for 19 months. French and Hungarian oak were used.

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ALCOHOL VOLUME	14,13%
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RESIDUAL SUGAR (IN G/L)	2,1
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pH	3,51
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TOTAL ACID (IN G/L)	5,6
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