

S | O W

CHENIN BLANC 2023

100% Chenin blanc



TASTING NOTES:

Subtle medley of melon, guava and honey nuances on the nose. The crisp acidity helps to fill the palate with tropical flavours and a lingering after taste.

IN THE CELLAR:

Grapes were handpicked in the early hours of the morning and pressed immediately without any skin contact. The juice was settled clearly over 36 hours before racked to the fermentation tank. Fermented with Vin 7 yeast at 14°C with minimal interference. Extended lease contact is given after fermentation in order to enhance the mouthfeel of the wine.

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|----------------|--------|
| ALCOHOL VOLUME | 13.24% |
|----------------|--------|

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|-------------------------|-----|
| RESIDUAL SUGAR (IN G/L) | 1.8 |
|-------------------------|-----|

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|----|------|
| pH | 3.43 |
|----|------|

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|---------------------|-----|
| TOTAL ACID (IN G/L) | 5.9 |
|---------------------|-----|

GOOD THINGS COME TO THOSE WHO TAKE IT SLOW The Slow Range is about taking time out to enjoy a great bottle of wine with people you like. Life is often defined by the in between when you're not really "doing something" moments.



VILLIERSDORP WINERY

S | O W

ROSÉ 2022

100% Shiraz



TASTING NOTES:

The light pink, almost salmon, colour of the wine reminds one about summer and holiday. The nose shows hints of strawberries and cream with some red fruit to support it. Notes of cherries on the palate brings this enjoyable wine together and soon you will find out that this wine is not only suitable for holidays....

IN THE CELLAR:

Grapes were handpicked in order not to extract too much colour from the skins. Upon arrival at the winery, the grapes were destemmed and crushed and the free run juice drained immediately. After 36 hours the clean juice were racked from the lease into the fermentation tank and inoculated with Vin 13 yeast.

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|----------------|--------|
| ALCOHOL VOLUME | 12,57% |
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|-------------------------|-----|
| RESIDUAL SUGAR (IN G/L) | 1,7 |
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|----|------|
| pH | 3,28 |
|----|------|

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|---------------------|-----|
| TOTAL ACID (IN G/L) | 6,0 |
|---------------------|-----|

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VILLIERSDORP WINERY

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BOSSIEVELD 2023

Red Blend



TASTING NOTES:

This medium bodied wine has a medley of black and red berries on the nose. Plums and spicy notes on the palate is well supported by subtle wood components creating a soft and easy drinking wine.

IN THE CELLAR:

Different varieties harvested at optimum phenolic ripeness. Grapes were cold soaked on the skins for 2 days prior to fermentation in order to extract nice colour and fruit. Spontaneous fermentation were completed within 6 days before the wine was racked to tanks for MLF.

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|----------------|--------|
| ALCOHOL VOLUME | 12.98% |
|----------------|--------|

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|-------------------------|-----|
| RESIDUAL SUGAR (IN G/L) | 6.0 |
|-------------------------|-----|

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|----|------|
| pH | 3.56 |
|----|------|

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|---------------------|-----|
| TOTAL ACID (IN G/L) | 5.8 |
|---------------------|-----|

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VILLIERSDORP WINERY

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MERLOT 2020

100% Merlot



TASTING NOTES:

This medium bodied wine was created with the idea of showing ripe fruit on the nose and palate for everyday drinking and enjoyment. With ripe red fruit on the nose and dark chocolate supporting the fruit, we tend to think that the mission was accomplished successfully.

IN THE CELLAR:

The grape were harvested at optimum phenolic ripeness. After 3 days of cold maceration, the must was inoculated with WE 372 yeast. Regular soft pump overs were used in order to maintain fruit and extract good color. After fermentation the wine was racked into older small French Oak for MLF

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|----------------|--------|
| ALCOHOL VOLUME | 14,05% |
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|-------------------------|-----|
| RESIDUAL SUGAR (IN G/L) | 2,9 |
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|----|------|
| pH | 3,56 |
|----|------|

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|---------------------|-----|
| TOTAL ACID (IN G/L) | 5,5 |
|---------------------|-----|

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VILLIERSDORP WINERY