

Villiera Sauvignon Blanc 2006

Optimally ripe grapes were received at the cellar. After ensuring good protection against oxidation the crushed and allowed 6 hours skin contact time before pressing. After a clean settling, the juice was racked into fermentation and fermentation and fermented cold with selected yeast
In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including gooseberry and fig flavours. The wine is refreshing and elegant with a good balance.

variety : Sauvignon Blanc |

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin :

analysis : alc : 13.14 % vol rs : 1.13 g/l pH : 3.44 ta : 6.03 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral

pack : Bottle **closure :** Cork



Villiera Wines

Stellenbosch

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www.villiera.com