

## Villiera Sauvignon Blanc 2011

In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including gooseberry and fig flavours. It can be enjoyed alone or as an accompaniment to good seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc  
winery : Villiera Wines  
winemaker : Jeff Grier  
wine of origin : Western Cape  
analysis : alc : 13.18 % vol    rs : 3.2 g/l    pH : 3.33    ta : 6.2 g/l  
type : White    style : Dry    taste : Fruity  
pack : Bottle    closure : Cork

### PREVIOUS AWARDS

- Wine-of-the-month Club winner in **2007, 1995, 1992 & 1990**
- Oaks Wine Club winner in **1991 & 1993**
- **1995:** International Wine Challenge - Bronze Medal
- SAA Awards - Selected for Business Class
- **1997:** Concours Mondial de Bruxelles - Silver Medal
- SA Young Wine Show - Gold Medal
- SAA Awards - Selected for Business Class
- Veritas Awards - Double Gold Medal
- WINE Magazine - 4 Stars
- **1999:** SA Airways Business Class and awarded Gold at Michaelangelo
- Expovena (Zurich) - Silver Medal
- **2000:** International Wine Challenge - Bronze Medal
- John PLATTER Wine Guide - 4 Stars
- **2001:** Basel Wine Fair (Switzerland) - Gold Medal
- Concours Mondial de Bruxelles - Gold Medal
- John PLATTER Wine Guide - 4 Stars
- The Wine Spectator - 87 Points
- **2002:** Concours Mondial de Bruxelles - Silver Medal
- John PLATTER Wine Guide - 4 Stars
- **2003:** John PLATTER Wine Guide - 4 Stars
- The Wine Spectator - 89 Points
- **2004:** John PLATTER Wine Guide - 4 Stars
- Veritas Awards - Silver medal
- **2006:** Basel Wine Fair (Switzerland) - Certificate of Honour
- John PLATTER Wine Guide - 3½ Stars
- Wine of the Month Club - Best Sauvignon Blanc
- **2007:** John PLATTER Wine Guide - 3½ Stars
- **2009:** 4 Stars - WINE Magazine
- John PLATTER Wine Guide - 3½ Stars

ageing : Although attractive now, our 2011 Sauvignon Blanc can be kept for a further 2 to 3 years.

in the cellar : 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.



# Villiera Wines

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