

Villiera Sauvignon Blanc 2010

In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including gooseberry and fig flavours. The introduction of wine from the cooler Elgin area, has ensured greater freshness and vibrancy.

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 : 13.2 % vol rs : 3.0 g/l pH : 3.40 ta : 6.0 g/l

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

pack : Bottle **closure :** Cork

Wine-of-the-month Club winner in 2007, 1995, 1992 & 1990 Oaks Wine Club winner in 1991 & 1993.
The 1999 was chosen for SA Airways Business Class and awarded a Michaelangelo Gold.
Our 2001 Sauvignon Blanc achieved a Gold at the Basel Wine Fair in Switzerland and the Mondial du Vin (Brussels). The 2002 was awarded a 4 star John Platter and a Silver at Mondial du Vin.
2003 Sauvignon Blanc received 4 stars in John Platter and 89 points in Wine Spectator.
2004 Veritas Silver and 4 star John Platter.
2005 3½ star John Platter
2006 Wine-of-the-Month club selection as best Sauvignon Blanc.

ageing : Although attractive now our 2010 Sauvignon Blanc can be kept for a further 2 to 3 years.

in the vineyard : Most of the fruit (78%) is grown on Villiera making the wines distinctive and unique. The balance (22%) was sourced in the upcoming cooler climate of Elgin, resulting in the wine's origin switching to Western Cape. From the vineyard to the cellar, techniques are utilized that develop and retain the distinct aromas and flavours of the grape varieties used.

in the cellar : The grapes were delivered to the cellar in the morning while still cool for crushing and destalking. A 6 hour skin contact period was allowed for maximum flavour extraction. After pressing the juice was settled before a controlled, cold fermentation.



Villiera Wines

Stellenbosch

021 865 2002

www.villiera.com