

## Villiera Traditional Bush Vine Sauvignon Blanc 2011

The Traditional Bush Vine style of Sauvignon Blanc focusses on the greener spectrum of varietal character. The bunches hang in the shade and harvesting occurs early to ensure a relatively light refreshing style, displaying green pepper and fig with only a hint of passion fruit. It is intensely flavoured with good structure and it has the ability to keep. With age it develops asparagus like aromas and on the palate it softens.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Villiera Wines

**winemaker :** Jeff Grier

**wine of origin :** Stellenbosch

**analysis :** alc : 11.78 % vol   rs : 1.48 g/l   pH : 3.45   ta : 5.7 g/l

**type :** White   **style :** Dry

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**ageing :** This wine has the ability to keep.

At Villiera we have an old, single bush vine vineyard with the weather station clone of Sauvignon Blanc. It has the ability to produce a unique, intense style that we felt was worthy of its own platform. The bush vine system is a traditional farming method especially suited to un-irrigated vineyards. The limited yield ensures early ripening.

**in the vineyard :** At Villiera we have an old, single bush vine vineyard with the weather station clone of Sauvignon Blanc. It has the ability to produce a unique, intense style that we felt was worthy of its own platform. The bush vine system is a traditional farming method especially suited to un-irrigated vineyards. The limited yield ensures early ripening. The Traditional Bush Vine style of Sauvignon Blanc focusses on the greener spectrum of varietal character. The bunches hang in the shade.

**about the harvest:** The grapes are handpicked and sorted. Picking occurs in the morning to take advantage of cooler conditions and the fruit is protected from oxidation. Picking from bush vines requires a back breaking effort but it is worth it.

**in the cellar :** On arrival at the cellar the grapes are lightly crushed and destalked before being pumped to our pneumatic tank presses where 8 hours of skin contact is allowed for maximum extraction of varietal character. Gentle pressing and fraction separation are utilized to limit phenolic content. After a 48 hour settling the fresh juice is racked into cold fermentation with a neutral yeast. Lees contact.



### Villiera Wines

Stellenbosch

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[www.villiera.com](http://www.villiera.com)