

Villiera Down to Earth White 2011

After careful attention to blending these components we achieved the required result, with fresh gooseberries and passion fruit from the Sauvignon Blanc. The Semillon contributes the more herbaceous, grassy character as well as complexity to the palate.

The wine is balanced with good length, but above all it makes you reach for another glass.

In the production process we limited the use of additives and avoided all animal products resulting in a wine that is suitable for vegetarians.

variety : Sauvignon Blanc | 76% Sauvignon Blanc, 24% Semillon

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 13.41 % vol rs : 2.8 g/l pH : 3.39 ta : 5.7 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine easy to drink now, although with proper storage it will keep for a further two years.

in the vineyard : The 2011 Down to Earth White was influenced by a wet, cold winter followed by a windy and wet Spring.

about the harvest: The harvest was warm allowing optimum ripeness and intense flavours.

in the cellar : This wine was created by drawing on years of experience with blending Sauvignon Blanc. To improve complexity we required an additional component and Semillon was the obvious choice.



Villiera Wines

Stellenbosch

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