

## Villiera Down to Earth White 2012

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 : 13.00 % vol   rs : 4.8 g/l   pH : 3.39   ta : 6.1 g/l

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

**pack** : Bottle   **closure** : Cork

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

**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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