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Villiera Sauvignon Blanc 2013

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 :** 13.0 % vol
type : White **style :** Dry **body :** Medium
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
- **2013**: Fairlady Consumer Awards - Winner in Sauvignon Blanc Category

ageing : Although attractive now, our 2013 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 grapes were crushed and allowed 6 hours skin contact time before pressing. After a clean settling, the juice was racked into fermentation tanks and fermented cold with selected yeast.

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