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Villiera Sauvignon Blanc 2015

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 :** 13.4 % vol **rs :** 1.9 g/l **pH :** 3.35 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

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ageing : Although attractive now, our 2015 Sauvignon Blanc can be kept for a further 2 to 3 years.

Sauvignon Blanc is South Africa's most popular variety. We make 2 different styles, our "Traditional Bush Vine Sauvignon Blanc" made from old bush vines and our regular Sauvignon Blanc made from trellised vines. For this product we use 25% of Elgin fruit to improve freshness.

in the vineyard : Area of Origin: Stellenbosch / Elgin

about the harvest: The grapes are picked at optimum ripeness which in the case of Sauvignon Blanc is just under 13 % alcohol. This is to ensure sufficient acid balance. We ensure good protection of the fruit from oxidation and the hand harvesting occurs mainly in the early morning to take advantage of cooler conditions.

in the cellar : After crushing and destalking we allow 6 hours of skin contact to maximise varietal character. This is followed by gentle pressing and fraction separation. Only the free run and first
pressing is used for Sauvignon Blanc. After settling the clear juice is cold fermented with neutral yeast to avoid masking the varietal character. Then it is blended, stablilized and bottled in May / June.

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