

Villiera Jasmine 2017

A floral, slightly spicy white wine which is fresh, light and slightly sweet but complex enough to drink with food (fusion and spicier dishes).

variety : Muscat Ottonel | 50% Moscato, 27% Riesling, 23% Gewurztraminer

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 12.9 % vol rs : 15.0 g/l pH : 3.29 ta : 6.35 g/l

type : White **style :** Semi Sweet **body :** Light **taste :** Fragrant

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

Sommeliers Selection 2017 for Luscious and Aromatic Whites

Ultra Wine Challenge 2017 Double Gold

Gilbert and Gaillard International Challenge Gold

Created to satisfy market demand for a lighter, slightly sweet, floral blend. We had the ideal varieties and Jasmine was born. The evocative name reflects the essence of the wine.

about the harvest:

Moscato, Riesling and Gewurztraminer were picked slightly earlier than usual to retain freshness and ensure a lighter style. Healthy fruit was handpicked and delivered in the morning while cool.

in the cellar :

The grapes were crushed and destalked before 6 hours of skin contact. Gentle pressing followed and the juice was settled overnight. Cold fermentation ensured the retention of fruit and after blending and stabilization the wine was bottled.



Villiera Wines

Stellenbosch

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www.villiera.com