

Villiera Down to Earth White 2016

The wine is lively and fresh with a hint of passion fruit and gooseberries from the Sauvignon Blanc. The Semillon contributes the more herbaceous, grassy character as well as complexity to the palate. It also contributes to the balance and makes you reach for another glass.

Due to limited use of additives the wine is suitable for vegetarians and vegans.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 3.8 g/l pH : 3.78 ta : 5.7 g/l

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

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

2015 Michelangelo Awards - Silver

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

The Down to Earth concept is to create a wine that can be enjoyed by all. The name implies that it has to be consistent, reliable and affordable. The wine has to offer interest but drinkability is paramount. Down to Earth is packaged to grace any table and the style ensures that it can be enjoyed at any occasion.

about the harvest: The grapes used are early to mid season ripeners and harvesting occurs at optimum ripeness when the acidity is still refreshing. The handpicked fruit is sorted, protected and delivered to the cellar, mostly in the morning when it is still cool.

in the cellar : The grapes are crushed and destalked to our pneumatic bag presses for ± 4 hours skin contact. Thereafter pressing occurs and the juice is settled overnight before racking into cold fermentation with selected yeast. Down to Earth White is a blend of Sauvignon Blanc and Semillon to ensure complexity, but it remains unwooded.



Villiera Wines

Stellenbosch

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