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Villiera Sauvignon Blanc 2018

In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including passion fruit and a hint of green pepper. The introduction of wine from the cooler Elgin also provides greater freshness and vibrancy. Although attractive now our 2018 Sauvignon Blanc can be kept for a further 2 to 3 years. It can be enjoyed alone or as an accompaniment to good seafood.

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variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 12.9 % vol **rs :** 1.54 g/l **pH :** 3.17 **ta :** 6.6 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Although attractive now, our 2017 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 "Bush Vine Blanc Fume" 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 2018 was 13% alcohol. This is to ensure phenolic ripeness. 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. 2018 was a warm vintage and a portion had to be picked early to ensure sufficient freshness.

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, stabilized and bottled in May / June.



Villiera Wines
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