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Villiera Bush Vine Sauvignon Blanc 2019

This approach resulted in a more structured wine that required longer bottle maturation before release. The green pepper and tropical aromas are nicely complemented by some oak spice. This wine should keep for up to 5 years and the new style typifies the terroir it grows in.

This is an exciting departure from what we usually did,and it embraces new trends in winemaking to ensure greater versatility with food.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Villiera Wines
winemaker : Jeff Grier CWM
wine of origin : Stellenbosch
analysis : **alc :** 13.1 % vol **rs :** 2 g/l **pH :** 3.33 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

National Wine Challenge: Double Silver
Decanter World Wine Awards: 91 point
Platter Wine Guide: 4 Stars



ageing : This wine should keep for up to 5 years and the new style typifies the terroir it grows in.

in the vineyard : At Villiera we have an old, single bush vine vineyard with the weather station clone of Sauvignon Blanc. It has the ability to produce a unique, intense style that we felt was worthy of its own platform. The bush vine system is a traditional training method especially suited to unirrigated vineyards. The limited yield ensures early ripening.

about the harvest: The grapes are handpicked and sorted. Picking occurs in the morning to take advantage of cooler conditions and the fruit is protected from oxidation. Picking from bush vines requires a back breaking effort but it is worth it.

in the cellar : From 2016, we decided to change the style of our Bush Vine Sauvignon Blanc. We wished to give it a greater point of difference from our regular Sauvignon Blanc and we believe the intensity of fruit allows it to benefit from barrel treatment. In 2019the grapes were mostly crushed and destalked and a small portion was whole bunch pressed. The juice was racked to barrels (50% new French oak/50% used barrels) to complete the fermentation. Malolactic was avoided to retain freshness and batonage occurred weekly. After 8months the wine was removed from barrel and was stabilized before bottling.

Villiera Wines

Stellenbosch
021 865 2002
www.villiera.com