

Villiera Sauvignon Blanc 2026

In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including passion fruit and a hint of guava. The inclusion of some wine from our old Bush Vine vineyard provides 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 : 12.74 % vol rs : 2.2 g/l pH : 3.32 ta : 5.9 g/l

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

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

ageing : Although attractive now our 2024 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.

about the harvest: The grapes were picked medium ripe in 2024 ensuring a fresher, more racy style. 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 on the majority 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 naturally fermented at approximately 15C. A small portion (15%) was barrel fermented. Then it is blended, stabilized and bottled in May / June.



Villiera Wines

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