

Villiera Down to Earth White 2003

This Down to Earth White demonstrates the art of blending. It was created by drawing on years of experience with blending Chenin Blanc and Sauvignon Blanc. To improve complexity we required an additional component and Semillon was the obvious choice. After careful attention to blending these components we achieved the required result - lots of ripe tropical flavours and richness from the Chenin Blanc, with fresh gooseberries and passion fruit from the Sauvignon Blanc. The Semillon contributes the more herbaceous, grassy character as well as complexity to the palate. The wine is balanced with good length, but above all it makes you reach for another glass. In the production process we limited the use of additives and avoided all animal products resulting in a wine that is suitable for vegetarians. We are confident this wine will be the perfect companion to our Down to Earth red.

Ideally suited to Goat's Cheese Salad and Grilled Cape Salmon.

variety : Chenin Blanc | 53% Chenin Blanc, 29% Sauvignon Blanc, 18% Semillon

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 13.7 % vol rs : 2.0 g/l pH : 3.5 ta : 5.7 g/l

type : White **style :** Dry **body :** Light

pack : Bottle **closure :** Cork

in the cellar : By popular demand we are following up the release of our red with a white. Both large buyers and private customers suggested that the concept would be enhanced by the addition of a white Down to Earth and they are eagerly looking forward to it. We have remained true to the original philosophy by continuing nature's work and by ensuring reliability and value. We are excited by the wine which focuses on drinkability, but keeps you interested due to its complexity. The concept was to create a wine that can be enjoyed by all on any occasion, with packaging designed to grace any table.



Villiera Wines

Stellenbosch

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www.villiera.com