

Villiera Sauvignon Blanc 2003

In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including gooseberry and fig flavours. The wine is refreshing and elegant with a good balance.

variety: Sauvignon Blanc | 100% Sauvignon Blanc

winery: Villiera Wines
winemaker: Jeff Grier
wine of origin: Coastal

analysis: alc:13.25 % vol rs:3.17 g/l pH:3.46 ta:5.5 g/l

type:White style:Dry
pack:Bottle closure:Cork

Previous Awards:

2002 - Mondial Du Vin - Brussels, 2003, Silver Medal 2002 - JOHN PLATTER Wine Guide, 2003, 4 Stars 2001 - JOHN PLATTER Wine Guide, 2002, 4 Stars 2001 - Mondial Du Vin - Brussels, 2002, Gold Medal 2001 - Basel Wine Fair (Switzerland), 2001, Gold Medal 2000 - International Wine Challenge, 2001, Bronze Medal

2000 - Wine of the Month Club, 2001, Selected 2000 - JOHN PLATTER Wine Guide, 2001, 4 Stars

1999 - Expovena (Zurich), 1999, Silver Medal

1999 - Veritas, 1999, Silver Medal

1998 - Veritas, 1998, Silver Medal

1997 - SAA Awards, 1997, Business Class

1997 - SA Young Wine Show, 1997, Gold Medal

1997 - Paarl, Franschoek and Wellington Young Wine Show, 1997, Champion Estate Wine

 $1997-Paarl, Franschoek \ and \ Wellington\ Young\ Wine\ Show, 1997, Champion\ Sauvignon\ Blancon Champion\ Sauvignon\ Blancon Champion\ Sauvignon\ Blancon\ Champion\ Sauvignon\ Champion\ Sauvignon\ Champion\ Sauvignon\ Champion\ Sauvignon\ Champion\ Sauvignon\ Champion\ Champion\ Champion\ Sauvignon\ Champion\ Ch$

1997 - WINE Magazine, 1997, 4 Stars

1997 - Veritas, 1997, Double Gold Medal

1997 - Mondial Du Vin - Brussels, 1998, Silver Medal

1996 - Veritas, 1996, Silver Medal

1995 - SAA Awards, 1996, Business Class

1995 - International Wine Challenge, 1996, Bronze Medal

1995 - Wine of the Month Club, 1996, Selected

in the cellar: Optimally ripe grapes were received at the cellar. After ensuring good protection against oxidation the crushed and allowed 6 hours skin contact time before pressing. After a clean settling, the juice was racked into fermentation and fermentation and fermented cold with selected yeast.



Stellenbosch

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