



DOWN TO EARTH WHITE

VARIETY: 85 % Sauvignon Blanc

15 % Semillon

VINTAGE: 2014

AREA OF ORIGIN: Stellenbosch

PRODUCT BACKGROUND: The Down to Earth concept is to create a wine that can be enjoyed by all. The name implies that it has to be consistent, reliable and affordable. The wine has to offer interest but drinkability is paramount. Down to Earth is packaged to grace any table and the style ensures that it can be enjoyed at any occasion.

HARVEST DETAILS: The grapes used are early to mid season ripeners and harvesting occurs at optimum ripeness when the acidity is still refreshing. The handpicked fruit is sorted, protected and delivered to the cellar, mostly in the morning when it is still cool.

CELLAR TREATMENT: The grapes are crushed and destalked to our pneumatic bag presses for \pm 4 hours skin contact. Thereafter pressing occurs and the juice is settled overnight before racking into cold fermentation with selected yeast. Down to Earth White is a blend of Sauvignon Blanc and Semillon to ensure complexity, but it remains unwooded.

TASTING NOTES: The wine is lively and fresh with a hint of passion fruit and gooseberries from the Sauvignon Blanc. The Semillon contributes the more herbaceous, grassy character as well as complexity to the palate. It also contributes to the balance and makes you reach for another glass. Due to limited use of additives the wine is suitable for vegetarians and vegans.

ANALYSIS:

Alcohol: 13.5 vol % Residual Sugar: 3.3 g/li
Total Acid: 6.4 g/li
pH: 3.5

VILLIERA WINES, KOELENHOF

Tel: +27 (0) 21 865 2002 Fax: +27 (0) 21 865 2314 e-mail: wine@villiera.com www.villiera.com