

Unlocking Nature
Environmentally Responsible



VILLIERA WINES
STELLENBOSCH
a Grier family wine



SAUVIGNON BLANC

VARIETY: 100 % Sauvignon Blanc

VINTAGE: 2014

AREA OF ORIGIN: Western Cape

PRODUCT BACKGROUND: Sauvignon Blanc is South Africa's most popular variety. We make 2 different styles, our "Traditional Bush Vine Sauvignon Blanc" made from old bush vines and our regular Sauvignon Blanc made from trellised vines. For this product we use 25 % of Elgin fruit to improve freshness.

HARVEST DETAILS: The grapes are picked at optimum ripeness which in the case of Sauvignon Blanc is just under 13 % alcohol. This is to ensure sufficient acid balance. 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.

CELLAR TREATMENT: After crushing and destalking we allow 6 hours of skin contact 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 cold fermented with neutral yeast to avoid masking the varietal character. Then it is blended, stabilized and bottled in May / June.

TASTING NOTES: In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including gooseberry and fig flavours. The introduction of wine from the cooler Elgin area has ensured greater freshness and vibrancy.

Although attractive now our 2014 Sauvignon Blanc can be kept for a further 2 to 3 years. It can be enjoyed alone or as an accompaniment to good seafood.

ANALYSIS:

Alcohol:	12.9 vol %
Residual Sugar:	3.7 g/li
Total Acid:	6.3 g/li
pH:	3.46

**WE HAVE CHANGED, ONLY
THE LABEL**

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