



Villiera Bush Vine Blanc Fumé 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 12.7 | ph: 3.45 | rs: 2.5 | ta: 5.5

type White

producer Villiera Wines

winemaker Jeff Grier CWM

taste Fruity

wine of origin Stellenbosch

tasting notes

"Our reserve Sauvignon. One that will age. A single vineyard, old bush vine Sauvignon Blanc, that starts its fermentation in an 'egg'. From there it moves into a barrel for a short period. Flint and Green pepper with a touch of wood spice. Fresh and dry. Lingering flavour".

ageing potential

This wine should keep for up to 5 years and the new style typifies the terroir it grows in.

blend information

100% Sauvignon Blanc

food suggestions

This is an exciting departure from what we usually did and it embraces new trends in winemaking to ensure greater versatility with food.

in the vineyard

At Villiera we have an old, single bush vine vineyard with the weather station clone of Sauvignon Blanc. It has the ability to produce a unique, intense style that we felt was worthy of its own platform. The bush vine system is a traditional training method especially suited to unirrigated vineyards. The limited yield ensures early ripening

about the harvest

The grapes are handpicked and sorted. Picking occurs in the morning to take advantage of cooler conditions and the fruit is protected from oxidation. Picking from bush vines requires a back breaking effort but it is worth it.

in the cellar

In 2016, we decided to change the style of our Bush Vine Sauvignon Blanc. We wished to give it a greater point of difference from our regular Sauvignon Blanc and we believe the intensity of fruit allows it to benefit from barrel treatment. The grapes were crushed and destalked and the juice was partially skin fermented in an egg shaped tank. Before dryness the juice was racked to barrels (50% new French oak/50% used barrels) to complete the fermentation. Malolactic was avoided to retain freshness and batonage occurred weekly. After 3 months the wine was removed from barrel and was stabilized before bottling.