



Villiera Sauvignon Blanc 2021

main variety Sauvignon Blanc

vintage 2021

analysis alc: 12.76 | ph: 3.34 | rs: 4.7 | ta: 6.6

type White

producer Villiera Wines

style Dry

winemaker Jeff Grier

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

In keeping with the trend towards fruit driven wines this Sauvignon Blanc displays intense varietal character including passion fruit and a hint of green pepper. The inclusion of some wine from our old Bushvine vineyard provides greater freshness and vibrancy.

blend information

100% Sauvignon Blanc

food suggestions

It can be enjoyed alone or as an accompaniment to good seafood.

in the vineyard

Area of Origin: Stellenbosch

about the harvest

The grapes are picked at optimum ripeness which, in the case of Sauvignon Blanc 2021 was 13.3% alcohol. This is to ensure phenolic ripeness. 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. 2020 was a warm vintage and a portion had to be picked early to ensure sufficient freshness.

in the cellar

After crushing and destalking we allow 6 hours of skin contact on the majority to maximise varietal character. The early picked portion was whole bunch pressed. 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 naturally fermented at approximately 14°C. A small portion (15%) was barrel fermented. Then it is blended, stabilized and bottled in May /June