


# Villiera Down to Earth White 2017

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| main variety | Sauvignon Blanc | vintage | 2017 |
| analysis | alc: 13.26 \| ph: 3.54 \| rs: 2.2 \| ta: 5.5 | | |
| type | White | producer | Villiera Wines |
| style | Dry | winemaker | Jeff Grier |
| | | wine of origin | Stellenbosch |
| body | Medium | | |

## 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.

## ageing potential

This wine easy to drink now, although with proper storage it will keep for a further two years.

## blend information

73% Sauvignon Blanc, 27% Semillon

## food suggestions

Due to limited use of additives the wine is suitable for vegetarians and vegans.

## about the harvest

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.

## in the cellar

The grapes are crushed and destalked to our pneumatic bag presses for ± 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.