Villiera

STELLENBOSCH

Made with care by The Grier Family, South Africa

VILLIERA SAUVIGNON BLANC 2025



PRODUCT BACKGROUND

Sauvignon Blanc is South Africa's most popular variety. We make 2 different styles, our "Bush Vine Blanc Fume" made from old bush vines and our regular Sauvignon Blanc made from trellised vines.

HARVEST DETAILS

The grapes were picked medium ripe in 2025 ensuring a fresher, more racy style. 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 on the majority 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 naturally fermented at approximately 15C.° A small portion (15%) was barrel fermented.

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 guava. The inclusion of some wine from our old Bush Vine vineyard provides greater freshness and vibrancy. Although attractive now our 2025 Sauvignon Blanc can be kept for a further 2 to 3 years. It can be enjoyed alone or as an accompaniment to good seafood.

VARIETY
100 % Sauvignon Blanc

VINTAGE
2025

AREA OF ORIGIN
Stellenbosch

ALCOHOL
12.62 vol %

RESIDUAL SUGAR
4.4 g/li

TOTAL ACID
6.6 g/li

pH
3.12

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