



RED WOLF



VILLIERA DOWN TO EARTH WHITE

VINTAGE

2019

VARIETAL

80% Sauvignon Blanc, 20% Semillon

ORIGIN

Stellenbosch

COUNTRY

South Africa

WINE MAKING NOTES

The grapes are hand harvested early to mid season at optimum ripeness when the acidity is still refreshing.

The grapes are crushed and destalked to the pneumatic bag presses for approximately 4 hours skin contact. The juice settles overnight before going through cold fermentation and aging in stainless steel tanks.

TASTING NOTES

Fresh and lively with a hint of passion fruit and gooseberries coming for the sauvignon. The semillon contributes a delicate herbal, grassy character to balance out the fruit.

FOOD PAIRING

Vegan and vegetarian dishes, delicate fish, shellfish, anything with basil, lime, avocado or garlic

AGING RECOMMENDATIONS

Drink now, but will develop complexity 2 years after vintage.

ANALYSIS

Alcohol: 13.78% RS: 2.0 g/l

TA: 6.4 g/l pH: 3.28

ABOUT THE WINERY

Villiera is a family run winery in the Stellenbosch region of South Africa. The Grier family has been running the farm for 4 generations, growing into a leading South African producer with a range of award-winning Cap Classique sparkling wines.

Labor practices are accredited by The Wine and Agricultural Ethical Trading Association.

As members of the Biodiversity of Wine Initiative, the Grier family is committed to environmental preservation. Farming methods are environmentally friendly, including natural pest control methods (e.g., ducks, not insecticide). Natural resource consumption is also sustainable, with initiatives such as a solar power facility, a wildlife preserve, water conservation and recycling, and greening projects to reduce the winery's carbon footprint.

WEBSITE

Villiera.com

REDWOLFIMPORTS.COM

DISCOVER YOUR OWN CLASSICS

awolf@redwolfimports.com +1.202.930.1253