



RED WOLF



VILLIERA JASMINE

VINTAGE

2022

VARIETAL

45% Moscat Ottonel, 28% Gewurztraminer, 27% Riesling

ORIGIN

Stellenbosch

COUNTRY

South Africa

WINE MAKING NOTES

The grapes were picked slightly earlier than usual to retain freshness and ensure a lighter style. Healthy fruit was hand picked and delivered in the morning while cool.

The grapes were crushed and destalked before 6 hours of skin contact. Gentle pressing followed and the juice was settled overnight. Cold fermentation ensured the retention of fruit and after blending and stabilization the wine was bottled.

TASTING NOTES

A floral, slightly spicy white wine which is fresh, light and slightly sweet but complex enough to drink with food.

FOOD PAIRING

Fusion and spicier dishes, think Cape Malay curries

AGING RECOMMENDATIONS

Best enjoyed young or within a few years of harvest.

ANALYSIS

Alcohol: 11.2%

RS: 14.96 g/l

TA: 6.9 g/l

pH: 3.29

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

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