



RED WOLF



VILLIERA

DOWN TO EARTH WHITE

VINTAGE

2023

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.

ABOUT THE WINERY

Villiera is 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, Villiera 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

TASTING NOTES

Although essentially dry, the wine has a touch of sweetness on the palate 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.

FOOD PAIRING

Vegan and vegetarian dishes, delicate fish, shellfish, anything with basil, lime, avocado or garlic. Even holds up to dishes with a little bit of spice.

ANALYSIS

Alcohol: 12.1%
TA: 6 g/l
RS: 4.6 g/l
pH: 3.29

RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

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