

Villiera Inspiration 2003

This botrytis infected noble late harvest Chenin Blanc has a brilliant golden appearance. It is intensely fragrant with hints of honey, raisins, marmalade and nuts penetrating the aroma. On the palate it is rich and sweet, but with sufficient acid to balance and it lingers forever.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Villiera Wines

winemaker : Jeff Grier, Anton Smal

wine of origin : Stellenbosch

analysis : alc : 12.7 % vol rs : 120 g/l pH : 3.7 ta : 8.5 g/l

type : Dessert **style :** Sweet **body :** Full

pack : Bottle **closure :** Cork

PREVIOUS AWARDS

- 2000: Basel Wine Fair (Switzerland) - Gold Medal
- WINPAC (Hong Kong) - Gold Medal
- John PLATTER Wine Guide - 4 Stars
- Michelangelo International Awards - Silver Medal
- SA Young Wine Show - Class Winner
- WINE Magazine - 4 Stars
- Veritas Awards - Silver Medal
- 2001: John PLATTER Wine Guide - 4 Stars
- The Wine Spectator - 90 Points
- 2002: John PLATTER Wine Guide - 4 Stars
- 2003: Rendez - Vous du Chenin - World top 51 best expressions of Chenin
- Veritas Awards - Gold Medal
- John PLATTER Wine Guide - 4 Stars
- International Wine & Spirit Competition - Bronze Medal
- SA Trophy Wine Show - Bronze Medal

ageing : This wine will benefit from many years of maturation in the bottle.

about the harvest: Trained pickers hand select the botrytis infected berries exclusively.

in the cellar : After winning the Wine Magazine Chenin Blanc Challenge in 1999, Villieras winemakers, Jeff Grier and Anton Smal, snapped up the opportunity to visit the spiritual home of Chenin Blanc, Frances Loire Valley. Many great Chenin Blancs were discovered and enjoyed but it soon dawned upon the group that Chenin Blanc achieves perfection as a noble late harvest. As a result, Jeff and Anton were inspired to create a noble late harvest from Chenin Blanc in 2000. Since then the wine has become a regular fixture in the range.

After a long sticky day buckets of furry looking raisins reach the cellar and are deposited into a tank press where they are soaked overnight. After pressing the next morning, the juice is clarified by settling and then fermented in a combination of new and used French Oak barrels.



Villiera Wines

Stellenbosch

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www.villiera.com