

## Villiera Traditional Barrel Fermented Chenin Blanc 2009

A powerfully structured wine with obvious tropical fruit character and hints of citrus and pineapple.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Villiera Wines

**winemaker :** Jeff Grier

**wine of origin :** Stellenbosch

**analysis :** alc : 14.4 % vol    rs : 3.6 g/l    pH : 3.44    ta : 5.71 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

### PREVIOUS AWARDS

- 2009: Santam Classic Wine Show - Gold Medal
- John PLATTER Wine Guide - 4 Stars
- International Wine Challenge - Silver Medal
- Concours Mondial de Bruxelles - Silver Medal
- DECANTER World Wine Awards - Bronze Medal,
- 2010: Winemakers Choice awards - Diamond Award
- Michelangelo International Awards - Gold medal
- John PLATTER Wine Guide - 4 Stars
- International Wine Challenge - Bronze Medal
- DECANTER World Wine Awards - Bronze Medal

**ageing :** It has the ability to mature for up to 6 years.

**in the vineyard :** In 2009, our Barrrel Fermented Chenin Blanc was relaunched as part of our Traditional range. It follows the multi award winning 'Cellar Door' Chenin Blanc which was last made in 2007.

**about the harvest:** Fully ripe fruit from 3 selected, mature vineyards was picked with about 5% botrytis infection. One of the blocks is a low yielding dry land bush vine vineyard.

**in the cellar :** The settled juice is fermented in French Oak barrels (50% new) and, to improve complexity, it consists of two very different parts. The first component is treated with limited SO<sub>2</sub> and mololactic fermentation is allowed while the other component is kept fresher and malolactic is prevented. Botonage is practiced on each barrel and a total of 4 months in the barrels ensures integrated oak in harmony with the fruit.



### Villiera Wines

Stellenbosch

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