

Villiera Traditional Barrel Fermented Chenin Blanc 2011

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 : 13.3 % vol rs : 4.1 g/l pH : 3.75 ta : 5.7 g/l

type : White **style :** Dry **body :** Full **taste :** Fruity **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 2011 - Diamond Award
- Michelangelo International Awards 2011 - Gold medal
- John PLATTER Wine Guide - 4 Stars
- International Wine Challenge - Bronze Medal
- DECANTER World Wine Awards - Bronze Medal
- International Wine and Spirits Competition 2011 (UK) - Silver
- Michelangelo Wine Awards 2011 - Gold
- Winemakers Choice Diamond Award 2011 - Gold
- 93 points by *i-wine*review - "one of South Africa's best Chenin Blancs"

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

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 SO₂ and malolactic 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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