

## Villiera Traditional Barrel Fermented Chenin Blanc 2012

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 : 13.8 % vol    rs : 5.9 g/l    pH : 3.76    ta : 5.5 g/l

**type :** White    **style :** Dry    **body :** Full    **taste :** Fruity    **wooded**

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

Veritas Awards - Silver Medal

2013 International Wine Challenge - Bronze Medal

**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 :** In 2012 our barrel fermented Chenin Blanc remained as part of our Traditional range. It follows on from the multi award winning 'Cellar Door' Chenin Blanc which was last made in 2007.

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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