

Villiera Chenin Blanc 2013

The wine has intense fruit with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich and medium bodied with good balance and a long finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol

type : White **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

AWARDS

- 1995: SAA Awards - Business Class
- 1996: WINE Magazine Chenin Blanc Challenge - Winner
- Wine of the Month Club - Winner
- SAA Awards - Selected Business Class
- Veritas Awards - Silver Medal
- WINE Magazine - 4 Stars
- 1998: Veritas awards - Silver Medal
- 1999: SAA Awards - Selected First Class
- Veritas Awards - Silver Medal
- 2000: Wine of the Month Club - Winner
- Veritas Awards - Silver Medal
- John PLATTER Wine Guide - 4 Stars
- 2001: Veritas Awards - Double Gold Medal
- Basel Wine Fair (Switzerland) - Gold Medal
- Diners Club Winemaker of the Year - Top 10
- John PLATTER Wine Guide - 4 Stars
- 2002: Basel Wine Fair (Switzerland) - Gold Medal
- International Michelangelo Awards - Gold Medal
- Veritas Awards - Gold Medal
- John PLATTER Wine Guide - 4 Stars
- 2003: WINE Magazine Best Value Wine Guide - Rating 4
- Wine Spectator - 87 points
- Juliet Cullinan's Connoisseurs Award - Second
- 2004: John PLATTER Wine Guide - 4 Stars
- WINE Magazine - 4 Stars
- 2006: SWISS International Airlines - Selected
- 2009: John PLATTER Wine Guide - Superquaffer of the Year
- 2010: Sunday Times 'Pick of the Week' in August 2011
- 2011: 2012 Veritas Awards - Double Gold Medal
- 2012: 2012 Veritas Awards - Silver Medal

ageing : The wine has the structure to last for 4 years but Chenin Blanc can also be enjoyed young.

in the vineyard : The fruit came from a blend of 3 blocks including 40% old bush vine Chenin Blanc.

about the harvest: The Chenin was picked at optimum ripeness.

in the cellar : Villiera was amongst the pioneers of wooded Chenin Blanc in the Cape, albeit only partial, which resulted in a very integrated wine. The aim was to produce a rich, ripe wine which could handle a dimension of oak and would improve over an extended period.

This was achieved by picking fully ripe grapes, allowing 6 hours of skin contact and pressing gently. Forty percent of the wine was fermented in oak, while the balance fermented in stainless steel.



Forty percent of the wine was fermented with oak and was removed immediately after fermentation. The blend remained sur lie for 3 months prior to stabilization and bottling.

Villiera Wines

Stellenbosch

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