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Villiera Traditional Barrel Fermented Chenin Blanc 2013

The wine displays tropical fruit with a hint of pineapple, citrus and honey. The oak plays a supporting role with subtle spice. The wine is full bodied with refreshing acidity and good maturation potential.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 14.17 % vol **rs :** 3.0 g/l **pH :** 3.59 **ta :** 6.19 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

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

in the vineyard : **Product background**
Chenin Blanc is widely planted in South Africa and therefore one of our most important varieties. Its popularity is due to its versatility. At Villiera it is used in blends and on its own. Chenin Blanc has great structure and it performs well at full ripeness. When picked ripe the longevity is enhanced by fermenting in oak barrels. The barrels also allow additional flavour, greater complexity and Chenin Blanc really does lend itself to this style.

about the harvest: Fully ripe grapes are handpicked. A small percentage (±3%) of botrytis is considered desirable and adds further complexity. Picking occurs in the mornings when conditions cooler and the barrel fermented Chenin Blanc comes from 3 blocks (2 trellised and 1 old bush vine block).

in the cellar : The fruit is crushed and destalked prior to ±4 hours of skin contact. After a light pressing in pneumatic bag presses the juice is settled overnight before being racked to barrels. We follow a low S02 regime at first to allow some early evolution. After fermentation the wine remains in barrel for 6 months with regular batonage (stirring of lees). Half of the barrels are new French oak and the balance 2nd fill. Finally, after stabilization, the wine is bottled in July or August.

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