

Villiera Chenin Blanc 2012

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 rs:2.9 g/l pH:3.56 ta:5.8 g/l type:White style:Dry body:Medium taste:Fruity

pack:Bottle size:0 closure:Cork

2013 Decanter World Wine Awards - Bronze Medal

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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