

Villiera Chenin Blanc 2016

The wine has intense fruit and honey with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich and full 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 : 13.7 % vol rs : 3.6 g/l pH : 3.63 ta : 5.6 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

2016 SA Wine Index - Grand Gold

Robert Parker - 90points

International Wine & Spirits Competition - Silver

Robert Parker - 88 points

2015 Gold Wine Awards - Gold Medal

ageing :

The wine has the structure to last for 5 years, but Chenin Blanc can also be enjoyed young.

Chenin Blanc is South Africa's most planted variety. It is versatile in terms of style and food accompaniments. It covers various price points and it has become one of SA's unique selling propositions. Our regular Chenin Blanc is well priced and is regarded as one of SA's best value wines.

in the vineyard :

The fruit comes from 3 blocks including 40% old bush vines.

about the harvest:

The majority of the grapes are picked midseason by hand at optimum ripeness. A component was picked earlier to introduce freshness due to the warmer vintage. 2016 was a healthy vintage and there was virtually no botrytis.

in the cellar :

After crushing and destalking, about 4 hours of skin contact is allowed before gently pressing. The earlier picked portion was whole bunch pressed. After overnight settling the clear juice is cold fermented with aromatic yeasts. Thirty five percent of the wine was fermented in oak but removed immediately after fermentation. The blend remains "sur lie" for 2 months prior to stabilization and bottling.



Villiera Wines

Stellenbosch

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