wine.co.za
easiest way to buy wine

Villiera Traditional Barrel Fermented Chenin Blanc 2018

The wine displays tropical fruit with a hint of pineapple, citrus and honey. The oak plays a supporting role with subtle spice.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 13.72 % vol **rs :** 8.43 g/l **pH :** 3.3 **ta :** 6.95 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi: GRAND GOLD
International Wine Competition: 91 Points
Decanter Awards: SILVER
International Wine & Spirits Competition: SILVER
National Wine Challenge / Top 100: DOUBLE SILVER
Tim Atkin Report: 92 points



ageing : The wine is full bodied with creamy balance and good maturation potential.

in the vineyard : 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 were handpicked. A small percentage (± 1.5%) of botrytis is considered desirable and adds further complexity. Picking occurred in the mornings when conditions where cooler and the barrel fermented Chenin Blanc comes from 3 blocks (2 trellised and 1 old bush vine block.)

in the cellar : In 2018 35% of the fruit was whole bunch pressed. The balance was crushed and destalked prior to ±4 hours of skin contact. After a light pressing in pneumatic bag presses the juice was settled overnight before being racked to barrels. We followed a low SO_2 regime and allowed MLF on 40 % of the wine to allow early evolution. On the balance (60 %), MLF was prevented to retain freshness. After natural fermentation the wine remained in barrel for 7 months with regular batonage (stirring of lees). Half of the barrels were new French oak and the balance 2nd fill. Finally, after stabilization, the wine was bottled in September.

Villiera Wines

Stellenbosch
021 865 2002
www.villiera.com