

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

2018 Tim Atkin SA Special Report - 90 Points
2018 Decanter Awards - Silver
2018 Platter's Guide - 94 Points
2018 James Suckling - 90 points
2018 SAWI Awards Grand Gold
2017 Tim Atkin SA Special Report - 90 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 are handpicked. A small percentage ($\pm 1.5\%$) of botrytis is considered desirable and adds further complexity. Picking occurs in the mornings when conditions are 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 is settled overnight before being racked to barrels. We follow a low SOI regime and allow MLF on 40 % of the wine to allow early evolution. On the balance (60%), MLF is prevented to retain freshness. After fermentation the wine remains in barrel for 7 months with regular batonnage (stirring of lees). Half of the barrels are new French oak and the balance 2nd fill. Finally, after stabilization, the wine was bottled in September.



Villiera Wines

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