

Villiera Dak Wijn 2017

On the Nose it has a nutty, savoury character with hints of caramel and spice. On the palate it is rich and sweet, but with sufficient acid to balance and it lingers forever.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Villiera Wines

winemaker : Nathan Valentine

wine of origin : Stellenbosch

analysis : **alc** : 17.0 % vol **rs** : 94.6 g/l **pH** : 2.87 **ta** : 9.3 g/l

type : Fortified **style** : Sweet **body** : Full **taste** : Fragrant

pack : Bottle **size** : 0 **closure** : Cork

The 2017 is our first vintage of Dak Wijn. After many trips to our Vineyard in the South of France (Domaine Grier) where we tasted some great Rivesaltes Ambres, Rancios etc. (placed outside in demijohns and exposed to all the elements) we decided to try one for ourselves. Ours was placed outside on the Tasting Room roof – hence the name 'Dak Wijn'.

There are only 600x 500ml bottles of this wine. That's it until the next batch made in the 2019 vintage.

about the harvest: For the Dak Wijn we used ripe, hand picked Chenin Blanc. The picking occurred in the mornings when conditions were cooler – all from old vineyard blocks.

in the cellar : The Chenin was partially fermented before fortifying, leaving some residual sugar. To add to its complexity and interest it was placed in demijohns on the tasting room roof for eight months. There it was madeirised in the sun and allowed to partially oxidise under a light flor veil. After enough time in the jars it was placed in used barrels for 14 months to settle.



Villiera Wines

Stellenbosch

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