

Villiera Chenin Blanc 2019

The wine has abundant fruit with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich with a hint of freshness. It is well balanced with a long finish.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis : alc : 13.30 % vol rs : 3.37 g/l pH : 3.39 ta : 6.4 g/l

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

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

Gilbert & Gaillard International Challenge: GOLD

SAWi: GRAND GOLD

Winemag Prescient Chenin Blanc Report: 93 Points

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.

about the harvest: The majority of the grapes are picked mid-season by hand at optimum ripeness. A component was picked earlier to introduce freshness due to the warmer vintage. 2019 was a healthy vintage and there was virtually no botrytis. The fruit comes from 3 blocks including 40 % old bush vines.

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 spontaneously cold fermented. Fifty 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

021 865 2002

www.villiera.com