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# Villiera Barrel Fermented Chenin Blanc 2019

The wine displays tropical fruit with a hint of pineapple, citrus and honey. The oak plays a supporting role with subtle spice. The wine is full bodied with creamy balance and good maturation potential.




**variety :** Chenin Blanc | 100% Chenin Blanc
**winery :** Villiera Wines
**winemaker :** Jeff Grier
**wine of origin :** Stellenbosch
**analysis :** **alc :** 13.76 % vol **rs :** 7.4 g/l **pH :** 3.33 **ta :** 6.6 g/l
**type :** White **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

SAWi: GRAND GOLD
Tim Atkin Report: 92 points
Platter Wine Guide: 4 Stars
Prescient Winemag Chenin Blanc Report: 90 points
Veritas: DOUBLE GOLD
National Wine Challenge: DOUBLE SILVER

**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 2019 50% 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 $S0_2$ regime and allowed MLF on 25% of the wine to allow early evolution. On the balance (75%), MLF was prevented to retain freshness. After natural fermentation the wine remained in barrel for 8 months with regular batonage (stirring of lees). A third of the barrels were new French oak and the balance 2nd and 3 rd fill. Finally, after stabilization, the wine was bottled in October.

## Villiera Wines

Stellenbosch
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