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Villiera Barrel Fermented Chenin Blanc 2020

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 :** 13.98 % vol **rs :** 5.5 g/l **pH :** 3.41 **ta :** 6.84 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2021 Tim Atkin SA Special Report - 93 Points
SAWi - Grand Gold
Platter's Wine Guide - 4 Stars

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

in the vineyard : The barrel fermented Chenin Blanc comes from 3 blocks (2 trellised and 1 old bush vine block.)

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.

in the cellar : In 2020 60% 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 15% of the wine to allow early evolution. On the balance (85%), 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 3rd fill. Finally, after stabilization, the wine was bottled in October.

Villiera Wines

Stellenbosch
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