

## 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 ( $\pm 1.5\%$ ) of botrytis is considered desirable and adds further complexity. Picking occurred in the mornings when conditions were cooler.

**in the cellar** : In 2020 60% of the fruit was whole bunch pressed. The balance was crushed and destalked prior to  $\pm 4$  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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