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Villiera Barrel Fermented Chenin Blanc 2021

The wine displays tropical fruit with a hint of pineapple, citrus and honey. It is fresh with oak playing a supporting role. The wine is full bodied with complexity and good maturation potential.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 14.9 % vol **rs :** 6.3 g/l **pH :** 3.23 **ta :** 8.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi - Grand Gold
Prescient Chenin Blanc Report Top 10 - 95 Points

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

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.

in the cellar : In 2021 20% 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. MLF was prevented to retain freshness. After natural fermentation the wine remained in barrel for 10 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 December.

Villiera Wines

Stellenbosch
021 865 2002
www.villiera.com