

## Villiera Chenin Blanc 2003

The wine has intense fruit with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich and full bodied with good balance and a long finish.

variety: Chenin Blanc | 100% Chenin Blanc

winery: Villiera Wines
winemaker: Jeff Grier
wine of origin: Stellenbosch

analysis: alc:14.2 % vol rs:4.0 g/l pH:3.6 ta:5.5 g/l type:White style:Dry body:Medium wooded

Previous Awards:

2002 - International Michelangelo Awards, 2002, Gold Medal

2002 - Veritas, 2002, Gold Medal

2002 - JOHN PLATTER Wine Guide, 2003, 4 Stars 2002 - Basel Wine Fair (Switzerland), 2002, Gold Medal 2001 - Diners Club Winemaker of theYear, 2001, Top 10

2001 - JOHN PLATTER Wine Guide, 2002, 4 Stars

2001 - Veritas, 2001, Double Gold Medal

2001 - Basel Wine Fair (Switzerland), 2001, Gold Medal

2000 - Wine of the Month Club, 2001, Winner

2000 - Veritas, 2000, Silver Medal

2000 - JOHN PLATTER Wine Guide, 2001, 4 Stars

1999 - Veritas, 1999, Silver Medal 1999 - SAA Awards, 1999, First Class

1998 - Veritas, 1998, Silver Medal

1996 - Veritas, 1996, Silver Medal

1996 - Wine of the Month Club, 1996, Winner

1996 - SAA Awards, 1996, Business Class

1996 - WINE Magazine Chenin Blanc Wine Challenge, 1999, Winner

1996 - WINE Magazine, 1999, 4 Stars

1996 - WINE Magazine, 1998, 4 Stars 1995 - SAA Awards, 1995, Business Class

ageing: The wine has the structure to last but Chenin Blanc can also be enjoyed

young

in the cellar: Villiera was amongst the pioneers of wooded Chenin Blanc in the Cape, albeit only partial, which resulted in a very integrated wine. The aim was to produce a rich, ripe wine which could handle a dimension of oak and would improve over an extended period. This was achieved by picking fully ripe grapes, allowing 6 hours of skin contact and pressing gently. Forty percent of the wine was fermented in oak, while the balance fermented in stainless steel.



Stellenbosch

021 865 2002

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