

## 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**

**pack :** Bottle    **closure :** Cork

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 the Year, 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.

### Villiera Wines

Stellenbosch

021 865 2002

[www.villiera.com](http://www.villiera.com)