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Villiera Traditional Barrel Fermented Chenin Blanc 2016

The wine displays tropical fruit with a hint of pineapple, citrus, vanilla 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 :** 14.12 % vol **rs :** 1.9 g/l **pH :** 3.63 **ta :** 5.4 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2018 Tim Atkin SA Special Report - 90 Points
2017 Tim Atkin SA Special Report - 90 Points
2017 SAWi Awards - Grand Gold
2017 SA Wine Index Awards - Grand Gold
2016 SA Wine Index - Platinum
2015 International Wine & Spirit Competition - Silver
2016 4½ Stars Platter Wine Guide
2015 Gold Wine Awards - Gold Medal
2014 Standard Bank Chenin Blanc Top 10 Challenge Winner

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

in the vineyard : 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 are handpicked. A small percentage (± 3 %) of botrytis is considered desirable and adds further complexity. Picking occurs in the mornings when conditions are cooler and the barrel fermented Chenin Blanc comes from 3 blocks (2 trellised and 1 old bush vine block.)

in the cellar : The fruit is crushed and destalked prior to ±4 hours of skin contact. After a light pressing in pneumatic bag presses the juice is settled overnight before being racked to barrels. We follow a low SO_2 regime and allow MLF on 40 % of the wine to allow early evolution. On the balance (60 %), MLF is prevented to retain freshness. After fermentation the wine remains in barrel for 4 months with regular batonage (stirring of lees). Half of the barrels are new French oak and the balance 2nd fill. Finally, after stabilization, the wine is bottled in June.

Villiera Wines

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