

Unlocking Nature
Environmentally Responsible



VILLIERA WINES
STELLENBOSCH
a Grier family wine



CHENIN BLANC

VARIETY: 100 % Chenin Blanc

VINTAGE: 2014

AREA OF ORIGIN: Stellenbosch

PRODUCT BACKGROUND: Chenin Blanc is South Africa's most planted variety. It is versatile in terms of style and food accompaniments. It covers various price points and it has become one of SA's unique selling propositions. Our regular Chenin Blanc is well priced and is regarded as one of SA's best value wines.

HARVEST DETAILS: The grapes are picked mid season by hand at optimum ripeness. Some sorting is required to control the level of botrytis. About 3 % is considered desirable. The fruit comes from 3 blocks including 40 % old bush vines.

CELLAR TREATMENT: After crushing and destalking, about 4 hours of skin contact is allowed before gently pressing. After overnight settling the clear juice is cold fermented with aromatic yeasts. Thirty percent of the wine was fermented in oak but removed immediately after fermentation. The blend remains "sur lie" for 2 months prior to stabilization and bottling.

TASTING NOTES: The wine has intense fruit and honey 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. The wine has the structure to last for 5 years but Chenin Blanc can also be enjoyed young.

ANALYSIS:

Alcohol:	13.5 vol %
Residual Sugar:	2.5 g/li
Total Acid:	6.6 g/li
pH:	3.4

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