



VILLIERA WINES
STELLENBOSCH
a Grier family wine

TRADITIONAL BARREL FERMENTED CHENIN BLANC

VARIETY: 100 % Chenin Blanc

VINTAGE: 2014

AREA OF ORIGIN: Stellenbosch

PRODUCT BACKGROUND: 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.

HARVEST DETAILS: 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 cooler and the barrel fermented Chenin Blanc comes from 3 blocks (2 trellised and 1 old bush vine block.)

CELLAR TREATMENT: 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.

TASTING NOTES: 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.

ANALYSIS:

Alcohol:	14.4 vol %
Residual Sugar:	2.2 g/li
Total Acid:	5.63 g/li
pH:	3.4

VILLIERA WINES, KOELENHOF
Tel: +27 (0) 21 865 2002 Fax: +27 (0) 21 865 2314
e-mail: wine@villiera.com
www.villiera.com