

Villiera Wines

Made with care by the Grier family Stellenbosch



CHENIN BLANC

VARIETY: 100 % Chenin Blanc

VINTAGE: 2018

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 majority of the grapes are picked mid-season by hand at optimum ripeness. A component was picked earlier to introduce freshness due to the warmer vintage. 2018 was a healthy vintage and there was virtually no botrytis. 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. The earlier picked portion was whole bunch pressed. After overnight settling the clear juice is cold fermented with aromatic yeasts. Thirty five 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 abundant fruit with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich with a hint of freshness. It is well balanced with a long finish. The wine has the structure to last for 5 years, but Chenin Blanc can also be enjoyed young.

AWARDS: 2018 Gold Wine Awards: **GOLD**

2018 Michelangelo Awards: **GOLD**

2018 Gilbert & Gaillard International Challenge: **GOLD**

2019 SAWi: **GRAND GOLD**

ANALYSIS:

Alcohol:	13.79 vol %
Residual Sugar:	3.4 g/li
Total Acid:	6.2 g/li
pH:	3.25

Villiera Wines, Stellenbosch
Tel: +27 (0) 21 865 2002 Fax: +27 (0) 21 865 2314
e-mail: wine@villiera.com
www.villiera.com