

Villiera Barrel Fermented Chenin Blanc 2019

main variety Chenin Blanc

vintage 2019

analysis alc: 13.76 | ph: 3.33 | rs: 7.4 | ta: 6.6

type White

producer Villiera Wines

style Dry

winemaker Jeff Grier

taste Fruity

wine of Stellenbosch

body Full

tasting notes

The wine displays tropical fruit with a hint of pineapple, citrus and honey. The oak plays a supporting role with subtle spice. The wine is full bodied with creamy balance and good maturation potential.

ageing potential

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blend information

100% Chenin Blanc

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 were handpicked. A small percentage ($\pm 1.5\%$) of botrytis is considered desirable and adds further complexity. Picking occurred in the mornings when conditions were cooler and the barrel fermented Chenin Blanc comes from 3 blocks (2 trellised and 1 old bush vine block.)

in the cellar

In 2019 50% of the fruit was whole bunch pressed. The balance was crushed and destalked prior to ± 4 hours of skin contact. After a light pressing in pneumatic bag presses the juice was settled overnight before being racked to barrels. We followed a low SO₂ regime and allowed MLF on 25% of the wine to allow early evolution. On the balance (75%), MLF was prevented to retain freshness. After natural fermentation the wine remained in barrel for 8 months with regular batonage (stirring of lees). A third of the barrels were new French oak and the balance 2nd and 3rd fill. Finally, after stabilization, the wine was bottled in October.

