



Villiera Barrel Fermented Chenin Blanc 2020

main variety Chenin Blanc

vintage 2020

analysis alc: 13.98 | ph: 3.41 | rs: 5.5 | ta: 6.84

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

The barrel fermented Chenin Blanc comes from 3 blocks (2 trellised and 1 old bush vine block.)

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.

in the cellar

In 2020 60% 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 SO_2 regime and allowed MLF on 15% of the wine to allow early evolution. On the balance (85%), 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.