

Villiera Wines

Made with care by the Grier family Stellenbosch

BARREL FERMENTED CHENIN BLANC



VARIETY: 100 % Chenin Blanc

VINTAGE: 2021

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 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.)

CELLAR TREATMENT: In 2021 20% 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. MLF was prevented to retain freshness. After natural fermentation the wine remained in barrel for 10 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 December.

TASTING NOTES: The wine displays tropical fruit with a hint of pineapple, citrus and honey. It is fresh with oak playing a supporting role. The wine is full bodied with complexity and good maturation potential.

AWARDS: SAWi: **Top 10 / Platinum**

Prescient Chenin Blanc Report Top 10: **95 points**

ANALYSIS:

Alcohol:	14.9 %
Residual Sugar:	6.3 g/l
Total Acid:	8.2 g/l
pH:	3.23