



VILLIERA DAK WIJN 2023

PRODUCT BACKGROUND

The 2017 was our first vintage of Dak Wijn. After many trips to our Vineyard in the South of France (Domaine Grier) where we tasted some great Rivesaltes Ambres, Rancios etc. (placed outside in demijohns and exposed to all the elements) we decided to try one for ourselves. Ours was placed outside on the Tasting Room roof – hence the name ‘Dak Wijn’ (Roof Wine).

HARVEST DETAILS

For the Dak Wijn we used ripe, handpicked Chenin Blanc. The picking occurred in the mornings when conditions were cooler – all from old vineyard blocks.

CELLAR TREATMENT

The Chenin was partially fermented before fortifying, leaving some residual sugar. To add to its complexity and interest it was placed in demijohns on the tasting room roof for eight months. There it was madeirised in the sun and allowed to partially oxidise under a light flor veil. After enough time in the jars, it was placed in used barrels for 14 months to settle.

This wine was bottled unfined and unfiltered to maintain its natural ethos and might display a small amount of sediment.

TASTING NOTES

On the Nose it has a nutty, savoury character with hints of caramel and spice. On the palate it is rich and sweet, but with sufficient acid to balance and it lingers forever.



VARIETY

100 % Chenin Blanc

ALCOHOL

15.9 vol %

3.23 pH

VINTAGE

2023

RESIDUAL SUGAR

88.08 g/li

AREA OF ORIGIN

Stellenbosch

TOTAL ACID

7.47g/li