



## Villiera Inspiration 2010

main variety Chenin Blanc

vintage 2010

analysis alc: 12.2 | ph: 3.48 | rs: 126 | ta: 11.2

type Dessert

producer Villiera Wines

style Sweet

winemaker Jeff Grier

taste Mineral

wine of origin Stellenbosch

### tasting notes

This botrytis infected noble late harvest is a blend of Chenin Blanc and Riesling and has a brilliant golden, tawny appearance. It is intensely fragrant with hints of honey, raisins, marmalade and nuts penetrating the aroma. On the palate it is rich and sweet, but with sufficient acid to balance and it lingers forever.

### blend information

60% Chenin Blanc, 40% Riesling

### about the harvest

Late in the harvest, trained pickers hand select the botrytis infected berries exclusively. After a long sticky day crates of shrivelled berries reach the cellar. This is only possible in years where the conditions are suitable.

### in the cellar

The juice is separated from the berries by extended pressing in a tank press at low pressure. After pressing, the juice was clarified by settling and the Chenin component fermented in a combination of new and used French oak barrels. The Riesling fermented in a stainless steel tank. Under high sugar conditions, the yeast begins to struggle when the alcohol is 12 %. At that stage a good balance is usually achieved with concentrated acid helping to balance the high residual sugar. After 5 months the barrel fermented Chenin was blended with the Riesling and bottled in half bottles.