



## Villiera Chenin Blanc 2012

main variety Chenin Blanc		vintage 2012	
analysis	alc: 13.5	ph: 3.56	rs: 2.9   ta: 5.8
type	White	producer	Villiera Wines
style	Dry	winemaker	Jeff Grier
taste	Fruity	wine of origin	Stellenbosch
body	Medium		

### tasting notes

The wine has intense fruit with a hint of wood spice on the nose, including pineapple, guava and citrus. On the palate it is rich and medium bodied with good balance and a long finish.

### ageing potential

The wine has the structure to last for 4 years but Chenin Blanc can also be enjoyed young.

### blend information

100% Chenin Blanc

### in the vineyard

The fruit came from a blend of 3 blocks including 40% old bush vine Chenin Blanc.

### about the harvest

The Chenin was picked at optimum ripeness.

### in the cellar

Villiera was amongst the pioneers of wooded Chenin Blanc in the Cape, albeit only partial, which resulted in a very integrated wine. The aim was to produce a rich, ripe wine which could handle a dimension of oak and would improve over an extended period.

This was achieved by picking fully ripe grapes, allowing 6 hours of skin contact and pressing gently. Forty percent of the wine was fermented in oak, while the balance fermented in stainless steel.

Forty percent of the wine was fermented with oak and was removed immediately after fermentation. The blend remained sur lie for 3 months prior to stabilization and bottling.