



Villiera Chenin Blanc 2015

main variety Chenin Blanc		vintage 2015	
analysis	alc: 14.0	ph: 3.6	rs: 3.5 ta: 5.8
type	White	producer	Villiera Wines
style	Dry	winemaker	Jeff Grier
taste	Fruity	wine of origin	Stellenbosch
body	Full		

tasting notes

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

ageing potential

The wine has the structure to last for 5 years but Chenin Blanc can also be enjoyed young.

blend information

100% Chenin Blanc

in the vineyard

The fruit comes from 3 blocks including 40% old bush vines.

about the harvest

The grapes are picked mid-season by hand at optimum ripeness. Some sorting is required to control the level of botrytis. A 1.5 % was included in 2015. The fruit comes from 3 blocks including 40 % old bush vines.

in the cellar

After crushing and destalking, about 4 hours of skin contact is allowed before gently pressing. After overnight settling the clear juice is cold fermented with aromatic yeasts. Thirty percent of the wine was fermented in oak but removed immediately after fermentation. The blend remains "sur lie" for 2 months prior to stabilization and bottling.