



## Villiera Chenin Blanc 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 13.7 | ph: 3.63 | rs: 3.6 | ta: 5.6

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 majority of the grapes are picked midseason by hand at optimum ripeness. A component was picked earlier to introduce freshness due to the warmer vintage. 2016 was a healthy vintage and there was virtually no botrytis.

### in the cellar

After crushing and destalking, about 4 hours of skin contact is allowed before gently pressing. The earlier picked portion was whole bunch pressed. After overnight settling the clear juice is cold fermented with aromatic yeasts. Thirty five 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.