



Villiera Antithesis Limited Release 2015

main variety Chenin Blanc

vintage 2015

analysis alc: 13.0 | ph: 3.72 | rs: 2.9 | ta: 5.1

type White

producer Villiera Wines

style Dry

winemaker Jeff Grier CWM

wine of origin Stellenbosch

tasting notes

ANTITHESIS is a generous dry wine that yields more and more in the glass, characterised by layers of flavour, including minerality (almost savoury), integrated oak and appealing fruit. It is soft yet lively, complex but balanced and finishes long. It also has good maturation potential.

ageing potential

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blend information

75% Chenin Blanc, 22% Chardonnay Cuvee, 3% Muscat

in the cellar

Only 420 bottles were produced and as the name implies, this wine was created by employing methods opposite to what would be expected. It was made as naturally as possible with limited use of additives and the whole idea started as an experiment in the great 2015 vintage. It was inspired by the "natural wine" trend using partial skin fermentation (in small egg shaped containers) and oxidative winemaking. It began as a natural fermentation of Chenin Blanc but finished with added yeast once it was moved to barrel (400L French Oak for 14 months). The skin fermentation contributed a heaviness to the wine that was softened by the addition of Chardonnay Cuvee, which also freshened the wine. A small addition of Muscat injected some fruit.