

# Henning Villion Chenin Blanc 2015

Pale golden straw in colour. Clear and brilliant.

## Tasting Notes

Inviting, ripe peach aromas. Distinctive, salty, spice and quince flavours characterise the spontaneous yeast fermentation. Fruit from 25 year-old vineyards add apricot- and caramel-spice complexity and rounds this multi-layered Chenin off to perfection.

Full mouth-filling entry with a sense of sweetness from the Chenin's primary, stone-fruit flavours. Young acidity gives the wine a lingering taste quality. Well balanced with excellent oak - fruit integration leads to a textured finish.

Drink now and up to six to seven years from harvest.

## Technical Analysis

Wine made from Bot River Chenin Blanc 2015 100%

Alcohol: 13.48%

Residual Sugar: 2.7 g/l

Total Acidity: 6.9 g/l

pH: 3.29

Bottling date: 19 November 2015

Total production: 1280 bottles of 750 ml

Oak maturation: 38% of was matured for 8 months in 300- and 400 litres selected French oak barrels. 35% was in new oak. The balance was kept in tank to capture the additional layer of tropical fruit that South African Chenin Blanc is known for.