

## Villion Henning Chenin Blanc 2016

Pale golden straw in colour. Clear and brilliant.

### Tasting Notes

Explosive entry with inviting peach, naartjie and caramel reduction. Layers of dried fruit and spicy potpourri. Salty, yeasty aromas indicate the distinctive character of spontaneous fermentation. Fruit from vines 30 years and older provide the complexity and richness in the flavour profile.

Mouth filling, fresh entry. Prominent Granadilla on the palate. Intriguing and lingering mouth feel evolves into a seamless, textured finish. Perfectly balanced with excellent oak fruit integration. Touch of skin fermented Chenin completes the balance to perfection.

Drink now and up to eight years from harvest.

*“Naartjie and white peach, some yeasty complexity and a hint of spice. Nice weight and texture, tangy acidity lending refreshment, the finish savoury. Rewarding without being too geeky.”* – Christian Eedes.

### Technical Analysis

Wine made from 100% Bot River Chenin Blanc 2016

Alcohol: 13.37%

Residual Sugar: 2.4 g/l

Total Acidity: 6.1 g/l

pH: 3.45

Bottling date: 5 December 2016



Total production: 1860 bottles of 750 ml

Oak maturation: 54% of the volume was matured for 8 months in 300- and 400 litres selected French oak barrels. 36% of the oak-matured component was in new oak. The balance was kept in tank to capture the additional layer of tropical fruit for which South African Chenin Blanc is known. Skin fermented Chenin enriches the mouthfeel and texture.