

Villion Henning Chenin Blanc 2018

Tasting Notes

Captivating aromas of freshly cut ripe yellow Kakamas peach fruit, with layers of dry fruit, vanilla pod and caramel foam. Fruit from this 37-year old vineyard underlies the complexity and richness in flavour profile.

Mouth filling and layered texture with a lively freshness and delightful minerality. Salty quince taste reveals the spontaneous fermented nature of the wine.

Wine Composition

- 100% Bot River fruit

Technical Analysis

- Alcohol 13.06%
- Residual Sugar 2.6 g/l
- Total Acidity 5.7 g/l
- pH 3.37
- Picking date: 23 February 2018
- Bottling date: 28 January 2019
- Total production 1330 bottles of 750 ml

Oak Maturation

Our full volume was spontaneously fermented and matured on the gross lees for 10 months in 300- and 400 litres selected French Burgundian oak barrels. 28% of the oak-matured component was in new oak, 36% first fill and 36% second fill.