

Villion Henning Chenin Blanc 2020

Tasting Notes

Self-assured entry of captivating aromas of dried white pear, stone-fruit apricot and peach spiciness with hints of quince slices in fresh cream. A decadent layer of salted, crushed caramel reveals the wine's spontaneously fermented nature and completes the fullness of this intriguing, heritage Chenin Blanc.

A bright entry which immediately melts away into a confident, broad, creamy mouthfeel. The finish is one of precision and perfect balance, supported by a pristine, oyster-shell and crushed stone, flinty texture.

Wine Composition

- 100% Bot River fruit

Technical Analysis

- Alcohol 12.88%
- Residual Sugar 1.8 g/l
- Total Acidity 6.7 g/l
- pH 3.29
- Bottling date: 15 February 2021
- Total production 1870 bottles of 750 ml

Oak Maturation

5% Component of skin fermented Chenin. Spontaneously fermented. 100% of the volume was matured for 10 months in 300- and 400L selected French Burgundian oak barrels. 22% of the oak-matured component was in new oak.