

Villion Henning Chenin Blanc 2021

Tasting Notes

Captivating entry of an array of fruit aromas – cinnamon-dusted, ripe Kakamas peaches and sun-kissed, sweet apricots. Quirky layers of white powdered quince, pink grapefruit slices and citrus blossom. The delightful oyster-shell salinity reveals the wine's spontaneous oak-fermentation nature.

A bright entry which immediately melts away into a confident, broad, creamy mouthfeel. The finish is one of precision and perfect balance, a pristine, oyster-shell and crushed stone, flinty texture which ends in a chalky pithiness, all attributed to the 37-year age of the vines.

Wine Composition

- 100% Bot River fruit (Old Vine Heritage)

Technical Analysis

- Alcohol 13.5%
- Residual Sugar 3.0 g/l
- Total Acidity 5.7 g/l
- pH 3.42
- Bottling date: 16 November 2021
- Total production 4400 bottles of 750 ml