

Villion Henning Chenin Blanc 2022

Tasting Notes

An intriguing entry of salted and spiced pickled quince and apricot slices, reveals the wine's spontaneous oak-fermentation character and maritime origin. Extends to layers of freshly cut yellow Kakamas peached and pineapple, dusted with finely ground cinnamon spice and custard powder. Subtle, crushed stone flint and light lime and lemon peel, complete the bouquet.

Confident and broad entry, supported by saline texture dominance as opposed to acidity. Lingering flinty mouthfeel, perfectly in balance with beautiful oyster-shell freshness and a delightful, chalky pithiness all attributed to the age of the 39-year old vines.

Delightful already but will reward amply with a richer experience within the next 5 – 15 years.

Wine Composition

- 100% Bot River fruit (Old Vine Heritage)

Technical Analysis

- Alcohol 12.5%
- Residual Sugar 1.9 g/l
- Total Acidity 5.8 g/l
- pH 3.49
- Bottling date: 12 December 2022
- Total production 5271 bottles of 750 ml