



RED WOLF



VILLIERA CHENIN BLANC

VINTAGE

2018

VARIETAL

100% Chenin Blanc

ORIGIN

Stellenbosch

COUNTRY

South Africa

WINE MAKING NOTES

The majority of the grapes are hand harvested mid season from only 3 vineyard blocks, 40% of which are old bush vines. A small portion were picked earlier to achieve a balanced acidity.

About 4 hours of skin contact is allowed before gentle pressing, with the earlier picked portion whole bunch pressed. 35% of the wine is fermented in oak but removed immediately after fermentation. The blend remains “sur lie” for 2 months prior to bottling.

TASTING NOTES

Intense tropical fruit, citrus fruit and honey on the nose with a hint of wood spice. The pallet is rich and full bodied, well balanced, with a long finish.

FOOD PAIRING

Trout, smoked salmon, pork with apples, turkey, foods with a sweet and sour components like Southeast Asian cuisine

AGING RECOMMENDATIONS

Can be enjoyed young but has the structure to age for 5 years.

ANALYSIS

Alcohol: 13.49%

RS: 3.4 g/l

TA: 6.2 g/l

pH: 3.25

ABOUT THE WINERY

Villiera is a family run winery in the Stellenbosch region of South Africa. The Grier family has been running the farm for 4 generations, growing into a leading South African producer with a range of award-winning Cap Classique sparkling wines.

Labor practices are accredited by The Wine and Agricultural Ethical Trading Association.

As members of the Biodiversity of Wine Initiative, the Grier family is committed to environmental preservation. Farming methods are environmentally friendly, including natural pest control methods (e.g., ducks, not insecticide). Natural resource consumption is also sustainable, with initiatives such as a solar power facility, a wildlife preserve, water conservation and recycling, and greening projects to reduce the winery’s carbon footprint.

WEBSITE

Villiera.com

REDWOLFIMPORTS.COM

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