



RED WOLF

VILLIERA CHENIN BLANC



VINTAGE

2024

VARIETAL

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. 50% of the wine is fermented in oak but removed immediately after fermentation. The blend remains “sur lie” for 2 months prior to bottling.

ABOUT THE WINERY

Villiera is 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, Villiera 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

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

ANALYSIS

Alcohol: 13.97%

TA: 6.58 g/l

RS: 4.76 g/l

pH: 3.54

RED WOLF IMPORTS

BUILT ON TRADITION. NOT CONSTRAINED BY IT.

awolf@redwolfimports.com +1.202.930.1253