

Villion Chardonnay 2015

Pale straw in colour with a slight, green tinge. Clear and brilliant.

Tasting Notes

Crisp, clean apple on the entry followed by a mouth-watering, pear-tart caramelization. More apple flavours combine on the palate with a rich and creamy mouthfeel. Lively acidity with a touch of roasted almonds characterises this medium bodied, delightfully balanced Chardonnay.

Lightly wooded to capture the fruit dominance of the high altitude Elgin Chardonnay.

Drink now and up to six years from harvest.

Technical Analysis

Wine made from Elgin Chardonnay 100%

Alcohol: 13.52%

Residual Sugar: 2.4 g/l

Total Acidity: 6.8 g/l

pH: 3.18

Bottling date: 19 November 2015

Total production: 2554 bottles of 750 ml

Oak maturation: 43% of the wine was matured for 8 months in 300 litres selected French oak barrels. 32% was in new oak. The balance was kept in tank to capture the essential, primary fruit of this high altitude, cool climate Chardonnay.