

Villion Chardonnay 2016

Pale golden straw in colour. Clear and Brilliant.

Tasting Notes

Inviting bouquet of citrus and naartjie on entry, evolving into marmalade caramelization. Layered Chardonnay from the high-altitude Elgin vineyard, shows stone-fruit purity, yeasty maize and oyster-shell complexity. Spontaneous fermentation adds to the salty, sea nuances.

Seductive creamy entry on palate, coating the mouth with delightful citrus caramel. Natural acidity lifts the mid palate, showing an almost dry sensation before the wine finishes with a seamless, sweet and grippy creaminess. Well balanced wine with integrated oak-fruit profile, emphasizing the fruit origin of this very appealing wine.

Drink now and up to nine years from harvest.

“On the nose, pear, white peach and citrus plus subtle notes of vanilla. The palate shows pure fruit, bright acidity and well-judged oak. Medium bodied but not lacking in flavour intensity.” – Christian Eedes.

Technical Analysis

Wine made from Elgin Chardonnay.

Alcohol: 13.25%

Residual Sugar: 3.6 g/l

Total Acidity: 6.6 g/l

pH: 3.34

Bottling date: 05 December 2016

Total production: 4407 bottles of 750 ml

Oak maturation: 61% of the wine was matured for 8 months in 300 litres selected French oak barrels. 42% was in new oak. The balance was kept in tank to capture the essential, primary fruit of this high altitude, cool climate Chardonnay.

