

# Villion Pinot Noir 2015

Light Ruby luminosity with a youthful purple hue.

## Tasting Notes

An abundance of sour cherry on the entry is enhanced by a red-fruit spiciness drawing the senses in for more. Young strawberry flavours and caramel nuances join the cherry and spiciness on the palate.

The fresh, youthful acidity and slight tannin grip promise a rewarding future but for the impatient palate, the neutral oak has added creaminess and fruit purity well before the due date.

## Technical Analysis

The fruit was sourced from three different sites:

- Bot River
- Overberg (majority)
- Elgin

Alcohol: 13.62%

Residual Sugar: 2.5g/l

Total Acidity: 5.8g/l

pH: 3.49

Bottling date: 22/01/2016

Total production: 4046 bottles of 750 ml

Oak maturation: 10 months in 225- and 300 litres selected French oak. Little new oak was used. Mostly matured in second fill to emphasize the fruit from these delicate and elegant Pinot Noir sites

Enjoy up to seven years from harvest.

