

# Villion Syrah 2016

Vibrant plum skin in colour, dark ruby epicentre and a youthful purple edge.

## Tasting Notes

Explosion of true Syrah characteristics of mixed berry compote on the entry, together with a delightful array of layered spice and white pepper. Embedded in a pot-pourri of violets and jasmine, with compliments of the Viognier component, the flavour finishes with hints of caramel and polished, mature leather.

Full bodied, with a balanced but decisive mouthfeel, tantalising the senses. Grippy, beautiful textured viscosity, provided by the Mourvedre component.

## Awards

4 Star Platter 2018

## Technical Analysis

The grapes for this wine came from two different sites and three different varietals:

- Syrah Elgin: 70%
- Syrah Bot River: 15%
- Mourvedre Bot River: 7.5%
- Viognier Elgin: 7.5%

Alcohol: 14.58%

Residual Sugar: 3.7 g/l

Total Acidity: 5.7 g/l

pH: 3.48

Bottling date: 21 May 2018

Total production: 4856 bottles of 750 ml

Oak maturation: 21 months in French oak, mostly matured in second fill French oak barrels and 30% new oak to emphasize the fruit from these delicate and elegant Syrah sites.

Enjoy now or keep for up to 8 – 16 years from harvest.

