

Villion Blanc de l' Atlantique 2016

Pale straw in colour. Clear and brilliant

Tasting Notes

Intense and provocative on entry with floral perfume, sweet spiciness and alluring citrus potpourri enticing the senses. Layered with stone-fruit purity.

A soft and seductive entry on the palate, inducing a velvet sensation while smoothing out the curvy features. The finish displays a playful freshness contributed by the Chenin Blanc and a long, dry fullness from the Chardonnay. Mischievous in nature, tantalizing in fruit dominance.

“An exotic and compelling nose of floral perfume, fynbos, white peach, lime and lemon plus ginger and other spices. On the palate, lovely pure fruit and zippy acidity, the finish long and dry. Has real interest.” – Christian Eedes.

Technical Analysis

Wine Composition:

- Elgin Viognier 68%
- Elgin Chardonnay 22%
- Bot River Chenin Blanc 10%

Alcohol: 14.05 Vol%

Res Sugar: 3.7 g/l

Total Acidity: 6.3 g/l

pH: 3.31

Bottling date: 5 December 2016

Production: 3550 bottles of 750 ml

The wine was lightly wooded in 300- and 400 litre French Oak barrels for three to six months, adding texture with skin fermented Chenin.