

# Villion Pinot Noir 2016

Light Ruby luminosity with a youthful purple hue.

## Tasting Notes

Generous flavour of red sour cherry on the entry, supported by roasted herbs and red-fruit spiciness. Young strawberry in flavour with a hint of fresh mint.

Mouth-filling smooth with a lingering prominence of delightful freshness. Delicate, but firm in stature. Slight salty finish reveals the wines spontaneous fermented nature.

## Technical Analysis

The fruit was sourced from two different sites:

- Overberg (majority)
- Elgin

Alcohol: tbc

Residual Sugar: tbc

Total Acidity: tbc

pH: tbc

Bottling date: 24 October 2017

Total production: 1741 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.