

Villion Chardonnay 2018

Pale golden straw in colour. Clear and Brilliant.

Tasting Notes

Explosion of seductive aromas of clementine and cinnamon spice on the entry, continuing deliciously to apple crumble and white pear confit, finishing with a sneaky touch of ground almond.

Smooth and silky, with caramel-coated citrus evolving on the palate, prolonging the finish with a hint of roasted almond. Gentle and soft with accommodating mouthfeel and with very long legs.

Awards

91 Tim Atkin Rating

Wine Composition

- 100% Elgin fruit.

Technical Analysis

- Alcohol: 13.24%
- Residual Sugar: 3.6 g/l
- Total Acidity: 5.2 g/l
- pH: 3.38
- Total production: 4820 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.