

Villion Pinot Noir 2017

Tasting Notes

Confident array of true Pinot Noir aromas, showcasing ripe raspberry reduction and fresh pomegranate, sweet cinnamon spice and polished saddle leather. Lovely saline notes reflect the win's maritime origin and spontaneous fermentation.

Refreshing entry of focused red berry core with a vibrant texture and daring structured edge, evolving into a pleasurable, prolonged finish.

Wine Composition

- Walker Bay fruit

Technical Analysis

- Alcohol: 13.13%
- Residual Sugar: 2.8 g/l
- Total Acidity: 5.7 g/l
- pH: 3.58
- Picking date: 14 February 2017
- Bottling date: 24 October 2017
- Total production: 1775 bottles of 750 ml

Oak Maturation

The Pinot spontaneously ferments dry on the skins in one tonne open top fermenters and then undergo Malolactic fermentation in barrel. This vintage was matured for 7 months in 300 litres selected Burgundian French oak. 40% of the oak was new, 40 % in first fill and 20% second fill to emphasize the fruit from these delicate and elegant Pinot Noir.