

Villion Cabernet Sauvignon 2017

Tasting Notes

Enticing entry of dark berry fruit compote, layered with paprika spice and sweet, cigar box aromas. Hints of cassis complete this well-balanced Cabernet with a perfectly judged oak contribution.

Medium to full bodied in style with a delightful mouth-filling intensity. Gentle but firm with a prolonged finish of red berry fruit and enticing, sweet spice.

Accommodating texture of cacao. Confident and elegant, the reflection of a true classic.

Wine Composition

- 100% Bot River fruit.

Technical Analysis

- Alcohol 14.47%
- Residual Sugar 3.1g/l
- Total Acidity 5.2g/l
- pH 3.53
- Picking Date: 28/02/2017
- Bottling date: 25 January 2019
- Total production 1380 bottles of 750ml

Oak Maturation

18 months in 300 litre Burgundian French Oak barrels, which include 25% new oak but mainly second fill barrels to emphasize the fruit attribution.

Only complimentary oak spice and mouthfeel, no oak dominance.