

Villion Blanc de l' Atlantique 2017

Tasting Notes

Light straw in colour, with a luminous golden hue. Clear and brilliant.

Explosive, forward array of jasmine perfumed spice, decadent cinnamon-dusted apricot and peach slices, ending in an overpowering bouquet of early orange blossoms.

Smooth velvet entry coated in vanilla spice and caramel cream, with a cheeky, vivacious freshness extending the tasting pleasure. A tantalizing, dry texture on the finish completes this unique wine.

Wine Composition

- Elgin Viognier 75%
- Elgin Chardonnay 12.5%
- Bot River Chenin Blanc 12.5%

Technical Analysis

- Alcohol 14.84%
- Residual Sugar 3.6 g/l
- Total Acidity 5.8 g/l
- pH 3.53
- Bottling date 24 October 2017
- Total Production 2950 bottles of 750ml

Oak Maturation

To emphasise the enticing perfume of the blend, the wine was lightly wooded in 400 litre Burgundian French Oak barrels for 7 months, adding texture with skin fermented Chenin. 23% was new, 23% first fill, 23% second fill and 31% third fill.