

# Villion Chardonnay 2019

## Tasting Notes

Delicate and seductive entry of dried citrus peel is followed by a quirky, salted apple tart crumble aroma, reflecting the spontaneous fermentation character of this intriguing Chardonnay. Secondary layers of roasted almonds and cinnamon prolong the interest.

Bright and fresh entry with an instant mouth filling sensation which lingers on the aftertaste. Elegant in style, finishes with cinnamon spice flavour and citrus crispness.

## Wine Composition

- 100% Elgin fruit.

## Technical Analysis

- Alcohol: 13.07%
- Residual Sugar: 2.8 g/l
- Total Acidity: 6.7 g/l
- pH: 3.14
- Total production: 2500 bottles of 750 ml

## Oak Maturation

60% of the wine was matured for 8 months in 300 litres selected French oak barrels. 40% was in new oak. The balance was kept in tank to capture the essential, primary fruit of this high altitude, cool climate Chardonnay.