

# Villion Syrah 2018

## Tasting Notes

Pastel fruit dominance on the entry, exploding into an array of red berry fruit aromas, combining plum, raspberry, strawberry and blueberry flavours. Layered with a spectrum of rooibos, pomegranate and polished leather to complete this delightful maritime origin Syrah.

Impressive density of fruit flavours on the palate, mouth-filling plum and spice, full and textured with fine, lingering, polished tannins. Focused tension and poise on the finish.

## Wine Composition

- 89% Shiraz
- 11% Mourvedre

## Technical Analysis

- Alcohol: 14.10%
- Residual Sugar: 3.0 g/l
- Total Acidity: 5.9 g/l
- pH: 3.31
- Picking Date: 26/03/2018
- Bottling date: 7 January 2020
- Total production: 5960 bottles of 750 ml

## Oak Maturation

21 months in 300 litre Burgundian French Oak barrels, which include 33% new oak but mainly second fill barrels to emphasize the fruit attribution from these delicate and elegant Syrah sites. Only complimentary oak spice and mouthfeel, no oak dominance.