

Villion Blanc de l' Atlantique 2018

Tasting Notes

Seductive, cinnamon dusted, yellow peach slices dominate a bright, fruit-spice on the entry, with a delightful, caramel citrus marmalade core. Delicate stone-fruit entry on the palate, textured with dried apricot freshness and lingering flintiness. Bright and lively.

Wine Composition

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

Technical Analysis

- Alcohol 13.20%
- Residual Sugar 3.6 g/l
- Total Acidity 5.5 g/l
- pH 3.48
- Bottling date: 28 January 2019
- Total Production: 1304 bottles of 750ml

Oak Maturation

The wine was lightly wooded in 300- and 400L Burgundian French oak barrels for 6 months, adding texture with skin fermented Chenin. Fermented in barrel.