

# Villion Chardonnay 2020

## Tasting Notes

Confident appeal of cinnamon dusted apple crumble on the entry with a delightful but quirky nartjie peel and kumquat salinity that reflects the spontaneous fermentation of this intriguing Chardonnay. Layered with crushed-stone flintiness and white pear finesse that prolong the interest.

Bright and fresh entry with an instant mouth-filling sensation, rounding the edges. Elegant in style, with a refreshing, mouth-watering minerality complemented by nuances of salted caramel and almond.

## Wine Composition

- 100% Elgin fruit.

## Technical Analysis

- Alcohol: 13.15%
- Residual Sugar: 2.4 g/l
- Total Acidity: 5.8 g/l
- pH: 3.26
- Bottling date: 22 January 2021
- Total production: 3280 bottles of 750 ml

## Oak Maturation

100% of the wine was matured for 10 months in 300L selected French Burgundian oak barrels. 37% in new oak. Naturally settled and fermented in barrels. Spontaneous fermented.