

# Villion Pinot Noir 2020

## Tasting Notes

Gentle pastille of raspberry and strawberry fruit on the entry, layered with subtle ginger spice, polished saddle leather, freshly cut pomegranate and bruised rooibos tealeaf nuance. Lovely saline notes reflect the wine's spontaneous fermented nature and maritime origin.

Bright entry with a focused raspberry core, a vibrant texture and daring, structured edge, all evolving into a pleasurable, prolonged finish.

## Wine Composition

- Walker Bay fruit

## Technical Analysis

- Alcohol: 13%
- Residual Sugar: 1.57 g/l
- Total Acidity: 5.75 g/l
- pH: 3.49
- Bottling date: 16 November 2020
- Total production: 2097 bottles of 750 ml

## Oak Maturation

The Pinot spontaneously ferments dry on the skins in one tonne open top fermenters and then undergo Malolactic fermentation in barrel. This vintage was matured for 7 months in 300 litres selected Burgundian French oak. 40% of the oak was new, 40 % in first fill and 20% second fill to emphasize the fruit from these delicate and elegant Pinot Noir.