

Villion Syrah 2019

Tasting Notes

Plethora of pastel fruit dominance on the entry, exploding into an array of red berry fruit aromas, combining plum, raspberry, strawberry, and blueberry. Layered with a spectrum of rooibos, pomegranate and polished leather to complete this delightful maritime origin Syrah. The spontaneous fermentation of whole bunches is captured in a tempting black olive tapenade bouquet while the touch of Viognier adds a perfume of violets.

Impressive density of succulent fruit flavours on the palate, with mouth-filling plum and berries. Firm yet rounded texture with fine, lingering, polished tannins. A hint of Mourvedre adds a suggestion of tobacco and dark spice. Focused tension and poise on the finish.

Wine Composition

- 85% Shiraz
- 7% Viognier
- 6% Grenache
- 2% Mourvedre

Technical Analysis

- Alcohol: 14.26%
- Residual Sugar: 2.5 g/l
- Total Acidity: 5.7 g/l
- pH: 3.47
- Bottling date: 12 January 2021
- Total production: 9193 bottles of 750 ml

Oak Maturation

11 months in French Burgundian oak, mostly neutral and second fill French oak barrels plus 15% new oak to emphasize the fruit from these delicate and elegant Syrah sites. Mainly spontaneous fermentation and fermented in a combination of open top punch down and delestage in tank fermentation vessels. Malolactic in barrel.