

Villion Pinot Noir 2021

Tasting Notes

Gentle yet intriguing entry with a focused red berry fruit core. Ripe raspberry and freshly pressed pomegranate aromas dominate. Enticing, bruised rooibos tealeaf nuances, sliced ginger and a touch of polished leather expand this elegant Pinot Noir. Lovely saline and wet stone notes reflect the wine's spontaneous fermentation nature and maritime origin.

Broad, mouth filling entry with a fresh, red berry fruit acidity. Vibrant texture and daring, structured edge, evolving into a pleasurable, prolonged finish.

Delightful already but will amply reward with a richer experience within the next 3 – 8 years.

Wine Composition

- Overberg fruit.

Vinification

Hand harvesting. One tonne open-top fermentation. 30% Whole bunch. Spontaneous fermented, dry on skins. MLF in barrel.

Use of Oak

Matured for 11 months in Burgundian French Oak. 33% New Oak.

Technical Analysis

- Alcohol: 12.7%
- Residual Sugar: 1.8 g/l
- Total Acidity: 5.6 g/l
- pH: 3.37
- Bottling date: 2 February 2022
- Total production: 2380 bottles of 750 ml