

Villion Cabernet Sauvignon 2021

Tasting Notes

Seductive and captivating entry of dark fruit pastel aromas, dominated by ripe plum, black currents (cassis) and ripe mulberries. Multi-layered nuances of delicate oak spice – paprika, vanilla, caramel and a hint of mint, portray the origin of the fruit and the French oak maturation.

Full bodied and intense, confident in its presence on the palate. Sweet, skin-derived fruit density on the mid-palate with a texture of roasted cocoa and dark chocolate that extends the mouthfeel to a lingering, mature finish. Powerful with well-balanced structure.

Delightful already but will reward amply with a richer experience within the next 8 – 15 years. Decanting recommended.

Wine Composition

- 100% Cape South Coast (Elgin & Bot River vineyards)

Vinification Details

Hand-picked, 100% de-stalked but not crushed. Fermented in one tonne open top fermentation vessels with regular punch downs. Fermented dry on skins. Ultra lightly pressed and completed malolactic in barrel

Use of Oak

18 Months in 300L French Burgundian oak barrels 30% new oak.

Technical Analysis

- Alcohol 14.66%
- Residual Sugar 2.9
- Total Acidity 6.10
- pH 3.49
- Bottling date: 21 Nov 2022
- Total production: 6323 bottles