



## HILTON The Emperor Probus Viognier 2014

The Roman Emperor Probus was responsible for taking this cultivar up the Rhone in the year 281AD where it eventually found its spiritual home of today in the Rhone Appellation of Condrieu. This wine pays homage to Probus.

- **WINE OF ORIGIN ELGIN**
- **100% VIOGNIER**
- **VINTAGE 2014**
- **1,000 BOTTLES PRODUCED**
- **Hand-picked & sorted in the vineyard, barrel select in the winery.**

### WINEMAKING

100% de-stemmed and crushed with an addition of sulphur at 35 parts per million. Put into the closed Bucher press for a 2 hour period of skin contact with dry ice. Pressed at 0.8 of a bar - left for 48 hours in stainless steel to allow for sediment settling. Racked into small French oak barrels (2<sup>nd</sup> fill). Inoculated with a Rhone selected yeast, fermented at temperatures between 14-17 celcius for 6-7 days. Full malolatic fermentation was performed.

### MATURATION

100% in small French oak 2<sup>nd</sup> fill barrels for 8 months

OFFICIAL ANALYSIS								
Alc.Vol %	Total Extract g/l	Residual sugar g/l	Sugarfree extract g/l	Total acidity g/l	Volatile acidity g/l	Free SO2 mg/l	Total SO2 mg/l	Ph
13.29	22.8	3.1	20.7	6.1	0.54	24	125	3.32

### TASTING NOTE (as at March 2015)

Intensely aromatic, with hints of orange blossom, ginger snap, peach and lime marmalade, followed by a lush and opulent pallet of honey-suckle, melon and apricot. Deliciously round and soft with a long lingering finish.

### CELLARING POTENTIAL

- Optimum drinking 2015- 2016
- Cellaring potential until 2025