



## HILTON Rose Quartz Viognier 2014

- WINE OF ORIGIN ELGIN
- 100% VIOGNIER
- VINTAGE 2014
- 3,266 BOTTLES PRODUCED
- Hand-picked & sorted in the vineyard

### WINEMAKING

100% de-stemmed and crushed with an addition of sulphur at 40 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. 60% raked into small French oak barrels (2<sup>nd</sup> fill), 40% raked into tank. Inoculated with a Rhone selected yeast, fermented at temperatures between 14-17 celcius for 6-7 days. Full malolatic on the barrel fermented wine (no malo on the tank ferment).

### MATURATION

60% in small French oak 2<sup>nd</sup> fill barrels for 8 months / 40% in stainless steel tank

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
13.42	24.8	2.6	23.3	5.4	0.51	42	139	3.41

### TASTING NOTE (as at 24 June 2014)

Highly aromatic, with hints of white and orange peach, orange blossom and pineapple on the nose, followed by a deliciously round and soft palate of ripe melon, peach and apricot to create an opulent mouth-feel.

### CELLARING POTENTIAL

- Optimum drinking 2014 - 2015
- Cellaring potential until 2017