



## HILTON Rose Quartz Viognier 2015

- WINE OF ORIGIN ELGIN
- 100% VIOGNIER
- VINTAGE 2015
- 3,338 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

100% in small French oak 3<sup>rd</sup>/4<sup>th</sup> /5<sup>th</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
13.77	22.2	1.9	21.2	5.7	0.37	28	81	3.40

### TASTING NOTE (as at May 2016)

Highly aromatic, with hints of wAromas of jasmine, peach and overtones of oak on the nose followed by a rich and opulent palate of orange rind, quince and white peach. Soft but full, an ideal accompaniment to fisha and poultry dishes.

### CELLARING POTENTIAL

- Optimum drinking 2016 - 2017
- Cellaring potential until 2019