



## HILTON Rose Quartz Viognier 2016

- WINE OF ORIGIN ELGIN
- 100% VIOGNIER
- VINTAGE 2016
- 2,520 BOTTLES PRODUCED
- Hand-picked & sorted in the vineyard

### WINEMAKING

100% de-stemmed and crushed with an addition of sulphur at 35 parts per million. Put into the closed Bucher press for a 1.5 hour period of skin contact with dry ice. Pressed at 0.8 of a bar – transferred to stainless steel tank - left for 48 hours to allow sediment to settle. Racked into small French oak barrels (2<sup>nd</sup> / 3<sup>rd</sup> / 4<sup>th</sup> fill), 40% inoculated with a Rhone selected yeast, 60% wild yeast, alcoholic fermentation in barrel at temperatures between 14-17 celcius for up to 25 days. No malo-lactic performed on this wine.

### MATURATION

100% in small French oak 2<sup>nd</sup> / 3<sup>rd</sup> / 4<sup>th</sup> fill barrels for 7 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
13.91	22.1	2.1	21.0	5.9	0.39	21	77	3.32

### TASTING NOTE (as at 1 December 2016)

Bright pale golden colour. Highly aromatic, with aromas of white peach and jasmine. Tropical flavours abound on the palate with subtle overtones of oak, followed by a richly integrated mouth-feel of pineapple, clementine, quince and peach. Soft, fresh, medium to full; an ideal accompaniment to fish, warm salads and poultry dishes.

### CELLARING POTENTIAL

- Optimum drinking 2017 - 2018
- Cellaring potential until 2020