



HILTON The Emperor Probus Viognier 2019

The 47th Roman Emperor Probus was responsible for introducing this cultivar to the Rhone in the year 281AD, where it eventually found its spiritual home of today, the Rhone Appellation of Condrieu. This wine pays homage to Marcus Aurelius Probus.

- **WINE OF ORIGIN ELGIN**
- **100% VIOGNIER**
- **1,394 BOTTLES PRODUCED**
- **Hand-picked & sorted in the vineyard, barrel select in the winery.**

WINEMAKING

50% whole bunch pressed and 50% de-stemmed, in a closed Diemme pneumatic bag press for a 1 hour period of skin contact. Pressed at 0.8 of a bar and immediately transferred into small French oak barrels (1st, 2nd and 3rd fill). Fermented 'wild' at temperatures between 14-17 celcius for up to 25 days. 100% malolactic fermentation occurred naturally on this wine. Stirred on the lees and aged for 9 months.

MATURATION

100% in small French oak 50% new / 50% 2nd / 3rd fill barrels for 9 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
14.37	21.9	2.22	20	5.1	0.52	34	100	3.4

TASTING NOTE (as at Jan 2021)

Pale bright gold - whiff of cream and clementine, peach and quince, with hints of vanilla and judicious oak maturation overtones. Tropical notes on the pallet also display white juicy fruits of lychee and apricot. Rich, concentrated, and with mouth-watering appeal, this full bodied yet soft wine will round out to become even longer and more lingering.

CELLARING POTENTIAL

- Optimum drinking 2022- 2026
- Cellaring potential until 2028