



HILTON Clay Shales Viognier 2022

- WINE OF ORIGIN ELGIN
- 100% VIOGNIER
- 1.,162 BOTTLES PRODUCED
- Hand-picked & sorted in the vineyard

WINEMAKING

50% de-stemmed / 50% whole bunch pressed and crushed with an addition of sulphur at 5 parts per million. Put into the closed Diemme press for a 1 hour period of skin contact with dry ice. Pressed at 0.8 of a bar – transferred immediately into small French oak barrels (2nd / 3rd / 4th fill), where a spontaneous 100% wild yeast alcoholic fermentation took place in barrel at temperatures between 14-17 celcius for up to 25 days. Full malo-lactic fermentation was performed naturally on this wine.

MATURATION

100% in small French oak 2nd / 3rd / 4th fill barrels for 11 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
13.61	23.7	1.9	22.8	4.5	0.36	7	79	3.7

TASTING NOTE (as at 17 July 2023)

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

CELLARING POTENTIAL

- Optimum drinking 2023 - 2025
- Cellaring potential until 2026