



HILTON Carolus Magnus Rex Chardonnay 2022

Under his nickname, Carolus Magnus Rex, this wine pays homage to the 9th century Holy Roman Emperor Charlemagne who among his many lifetime achievements was planting Chardonnay on the southern slopes of the hill of Corton in Burgundy. Corton Charlemagne remains a benchmark to which this wine aspires.

- **WINE OF ORIGIN ELGIN**
- **100% CHARDONNAY**
- **2,053 BOTTLES PRODUCED**
- **Hand-picked & sorted in the vineyard, and barrel selected 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 11 months.

MATURATION

100% in small French oak 50% new / 50% 2nd / 3rd 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	23	2.8	21.2	5.3	0.57	29	102	3.58

TASTING NOTE (as at 15 JULY 2023)

Pale bright gold - with a whiff of cream, lime and citrus, on the nose, a layering of judicious oak maturation on the palate. Tropical notes abound and display white starfruit, pear and bergamot. Rich, concentrated, with mouth-watering appeal, this full bodied yet soft wine will round out to become even longer and more lingering.

CELLARING POTENTIAL

- Optimum drinking 2023- 2027
- Cellaring potential until 2029