



VILJOENSDRIFT

· FINE WINES ·

VILLION MCC

The excellent body is sparkling golden yellow in colour. Due to the 6 years bottle fermentation, on its lees, the bubbles are tiny fine and lingering.

Fragrances of peach, white flowers and vanilla pod are extremely observable. On the palate a lively, fresh and totally harmonious orchestra will be dancing on your palate.

Losses of flavours like fresh fruit and honey will lead you to another bottle of Villion MCC

VINTAGE: 2009

ORIGIN: Robertson

VARIETY: 100% Chardonnay

SOIL TYPE: Alluvial soil

VINIFICATION

The grapes were harvested at 18°B and immediately chilled to 1 ° Celsius. The next day a whole bunch cold press were given where only the first 500 litres per ton of juice were used.

Cold fermentation took place at 14° Celsius. After 9 months on its thick lees in the wine tank, the wine were racked and bottled where the 2nd fermentation and maturation took place in a quiet and regulated environment for 6 years.

ANALYSIS

Alc: 11.5%

R.S: 8.2g/l

pH: 3.26

TA: 7.7g/l

FOOD SUGGESTIONS: Oysters au natural

DRINKING SUGGESTIONS: VILLION MCC is the Cap Classique for any occasion. It is a symbol of happiness, celebrations and to be enjoyed on your happiest milestones in your life.

