



## Villiera Tradition Brut

main variety Chardonnay

vintage NV

analysis alc: 12 | ph: 3.23 | rs: 8.5 | ta: 6.2

type Sparkling

producer Villiera Wines

style Dry

winemaker Jeff Grier

### tasting notes

This "Methode Cap Classique" (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and rich fruit.

### ageing potential

Tradition Brut can age for at least 3 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

### blend information

55% Chardonnay, 33% Pinot Noir, 12% Pinotage

### in the cellar

For our Tradition, slightly unripe healthy grapes are pressed very gently using a Champagne pressing program. Only the cuvee (best quality juice) is used in the blend. After blending yeast and sugar are added for a secondary fermentation in the bottle which takes about six weeks, producing CO<sup>2</sup>.

The sparkling wine is matured in contact with the lees for about 18 months. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.