



## Villiera Monroe Brut 2008

main variety Chardonnay				vintage 2008	
analysis	alc: 12.0   ph: 3.2   rs: 7.11   ta: 6.7				
type Sparkling			producer Villiera Wines		
style Dry			winemaker Jeff Grier		
			wine of origin Stellenbosch		
body Full					

### tasting notes

Rich, creamy, yeasty nose, with a full, ripe toasty flavour on the middle palate developing finesse and complexity on the aftertaste.

### ageing potential

Powerful and rich to drink now it will still continue to improve for up to 3 years.

### blend information

55% Chardonnay, 45% Pinot Noir

### in the vineyard

Villiera, a family run winery, is situated in the Stellenbosch region, where the prevailing Mediterranean climate favours the growing of vines. We are a pioneering quality wine company committed to preserving the environment and we have been rewarded with membership to the Biodiversity of Wine Initiative.

### about the harvest

2008 was a dry, relatively warm year. The vineyards were healthy and ripening occurred early. Healthy grapes were picked by hand and delivered to the cellar in whole bunch form.

### in the cellar

Whole bunches were carefully deposited into pneumatic bag presses and gently pressed using a champagne pressing cycle. Only the cuvee (best quality juice) was used in the blend. Part of the Chardonnay (half) was fermented in used oak barrels for extra complexity. After blending with Pinot Noir, yeast and sugar were added for a secondary fermentation in the bottle, followed by extended lees contact of 4½ years.

Bottled: October 2008 | Disgorged: January 2013