



Villiera Brut Natural 2010

main variety Chardonnay		vintage 2010	
analysis	alc: 11.73	ph: 3.45	rs: 1.5 ta: 5.0 ts02: 2
type	Sparkling	producer	Villiera Wines
style	Very Dry	winemaker	Jeff Grier
taste	Fragrant	wine of origin	Stellenbosch
body	Full		

tasting notes

A rich, creamy yeasty aroma with a full, ripe toasty flavour on the palate finishing dry with a savoury aftertaste.

ageing potential

Maturation will occur at a quicker rate and should be consumed within 3 years of release.

blend information

100% Chardonnay

food suggestions

The balance and softer style of this Cap Classique made it possible to avoid adding dosage which means it is extra dry and ideal as an aperitif.

in the vineyard

Only Chardonnay grapes were used which were sourced exclusively in our own ecologically friendly vineyards.

about the harvest

Only Chardonnay grapes were used which were sourced exclusively in our own ecologically friendly vineyards. Healthy, slightly unripe grapes were hand harvested and delivered in perfect condition to the cellar.

in the cellar

Whole bunches were carefully pressed. The cuvee underwent both a natural primary fermentation and natural malolactic fermentation, after which it evolved on the primary lees for a period of 6 months without the involvement of additives. After a controlled 2nd fermentation in the bottle, to create the magical sparkle, an extended 3 year period of yeast contact was allowed to ensure maximum development of this exceptional sparkling wine.

Bottled: September 2010

Disgorged: February 2014