



## Villiera Tradition Brut NV

main variety Chardonnay				vintage NV	
analysis	alc: 12.1   ph: 3.19   rs: 8   ta: 6.3				
type		Cap_Classique		producer Villiera Wines	
style		Dry		winemaker Jeff Grier	
taste		Fruity		wine of origin Stellenbosch	
body		Medium			

### tasting notes

This 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 delicate fruit.

### ageing potential

Tradition Brut can age for at least 2 years from date of purchase.

### blend information

70% Chardonnay, 30% Pinot Noir

### about the harvest

Slightly unripe, healthy grapes are harvested early in the season by hand.

### in the cellar

Whole bunches are deposited directly in the presses (pneumatic) and pressed very gently according to a Champagne pressing programme. Only the cuvee (the best quality juice) is used in the blend. After blending, yeast and sugar are added for a secondary fermentation in the bottle which takes 6 weeks, producing the magical bubble. The sparkling wine is matured in contact with the lees for an average of 18 months.