



Villiera Tradition Brut N/V 1.5 L

main variety Chardonnay

vintage NV

analysis alc: 12.1 | ph: 3.19 | rs: 8 | ta: 6.3

type Cap_Classique

producer Villiera Wines

winemaker Jeff Grier

wine of origin Stellenbosch

tasting notes

This "Méthode 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.

blend information

70% Chardonnay, 30% Pinot Noir

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.