



## Villiera Monroe Brut 2009

main variety Chardonnay				vintage 2009	
analysis	alc: 11.5   ph: 3.34   rs: 7.3   ta: 6.9				
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.

Also available in gift boxes

### ageing potential

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

### blend information

55% Chardonnay, 35% Pinot Noir, 10% Pinot Meunier

### in the vineyard

2009 was a relatively cool year. The vineyards were healthy and ripening occurred late.

### about the harvest

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 5 years.