



Villiera Brut Natural 2014

main variety Chardonnay					vintage 2014				
analysis	alc: 11.87		ph: 3.41		rs: 1.05		ta: 6.45		ts02: 7
type		Cap_Classique				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

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 3½ year period of yeast contact was allowed to ensure maximum development of this exceptional sparkling wine.