



Villiera Monroe Brut 2012

	main variety Chardonnay				vintage 2012	
analysis	alc: 12.0 ph: 3.21 rs: 7.8 ta: 7.02					
	type Cap_Classique				producer Villiera Wines	
	style Dry				winemaker Jeff Grier	
					wine of origin Stellenbosch	
	body Full					

tasting notes

Rich, creamy, yeasty nose, with a refreshing 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, but it will still continue to improve for up to 3 years.

blend information

61% Chardonnay, 30% Pinot Noir, 9% Pinot Meunier

about the harvest

2012 was a relatively cool year. The vineyards were healthy and ripening occurred late. 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 6 years

Bottled: September 2012

Disgorged: February 2018