

Villiera Monro Brut 1999

Bronze - International Wine and Spirit Competition (IWSC) 2005

Winemaker's Choice Awards 2005 - Highly Regarded

Veritas 2005 - Silver

Rich, creamy, yeasty nose, with a full, ripe toasty flavour on the middle palate developing finesse and complexity on the aftertaste.

variety : Chardonnay | 50% Chardonnay, 50% Pinot Noir

winery : Villiera Wines

winemaker : Jeff Grier, Anton Smal

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 6.0 g/l pH : 3.35 ta : 5.8 g/l

type : Sparkling **style :** Dry **body :** Medium

pack : Bottle **closure :** Cork

Gold Medal at the Basel Wine Fair, 2004, Switzerland

Gold Medal at the Veritas awards, 2004

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in the cellar : Whenever conditions favour the production of fine sparkling wine we intend to create Monro Brut Premiere Cuvee. The 1999 vintage was suited to quality sparkling wine production. For our 1999 Monro Brut, healthy whole grapes were pressed very gently using a Champagne pressing programme. Only the Cuvee (best quality juice) was used in the blend. The Chardonnay component was fermented in used barrels for extra complexity. After blending, with Pinot Noir, yeast and sugar were added for a secondary fermentation in the bottle and extended lees contact for 4 1/2 years.

Bottled: October 1999

Disgorged: February 2004

Villiera Wines

Stellenbosch

021 865 2002

www.villiera.com

