

Villiera Tradition Brut Rosé NV

Joyful, rich pink colour, vivacious cascading bubbles and the full rich flavour of Pinot Noir combined with the elegance of Chardonnay and the uniqueness of Pinotage.

variety : Pinot Noir | 35% Pinot Noir, 30% Chardonnay, 30% Pinotage, 5% Pinot Meunier

winery : Villiera Wines

winemaker : Jeff Grier

wine of origin : Stellenbosch

analysis: alc : 12 % vol rs : 8.5 g/l pH : 3.35 ta : 6.2 g/l

type : Cap_Classique **style** : Dry **body** : Medium **taste** : Fragrant

pack : Bottle **size** : 750ml,1500ml **closure** : Cork

2025 Global Sparkling Masters - Silver
2024 SAWi Awards - Grand Gold
2024 Michelangelo Awards - Gold
2023 Rosé Rocks - Double Gold
2023 Michelangelo Awards - Gold
2023 Platter's Wine Guide - 4 Stars

ageing : Tradition Rosé can age for at least 3 years from date of purchase. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

Tradition Rosé Brut followed Tradition in 1987 and it was the first bottle fermented Rosé produced in South Africa. It is now a leader in this category.

Available in 750ml and 1.5 litre bottles.

about the harvest: Slightly unripe healthy grapes are harvested early in the season by hand.

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. The colour is achieved by adding about 2 % of a specially prepared red wine made from Pinot Noir. 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 then matured in contact with the lees for an average of 18 months. After riddling and disgorging a small amount of dosage is added to balance.

Villiera Wines

Stellenbosch

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