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Villiera Tradition Brut

This "Methode Cap Classique" (bottle fermented sparkling wine) is a blend of red and white grapes displaying the full, balanced yeasty complexity synonymous with a wine made in this style. The wine retains its fresh racy zestiness that is a result of crisp acidity and rich fruit.



variety : Chardonnay | 55% Chardonnay, 33% Pinot Noir, 12% Pinotage
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin :
analysis : **alc :** 12 % vol **rs :** 8.5 g/l **pH :** 3.23 **ta :** 6.2 g/l
type : Sparkling **style :** Dry
pack : Bottle **size :** 0 **closure :** Cork

2018 IWSC - Silver Outstanding
Selected by SAA for Service to First Class and Business Class Passengers
2011 John Platter Wine Guide - 4 Stars

ageing : Tradition Brut 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.

in the cellar : For our Tradition, slightly unripe healthy grapes are pressed very gently using a Champagne pressing program. Only the cuvee (best quality juice) is used in the blend. After blending yeast and sugar are added for a secondary fermentation in the bottle which takes about six weeks, producing CO^2.

The sparkling wine is matured in contact with the lees for about 18 months. With age the wine softens in flavour, maintaining its sparkle, giving a fulfilling balance of age and fruit.

Villiera Wines

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