

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 CO².

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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