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Villiera Monro Brut 1993

variety : Chardonnay | Chardonnay, Pinot Noir
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin :
analysis : **alc :** 12.5 % vol **rs :** 8.0 g/l **pH :** 3.35 **ta :** 6.0 g/l
type : Sparkling
pack : Bottle **closure :** Cork

in the cellar : Good Cap Classique is one of the most exiting options for celebrating the arrival of the year 2000. Accordingly we have experienced huge interest in our range of bubblies and we do not intend to dissapoint. With all the exposure sparkling wine is receiving we felt it was the ideal opportunity to review our packaging. In the process it was also necessary to rationalise our range by replacing both the Carte d'Or and the Premiere Cuvee with a single Prestige cuvee, aptly named Monro Brut. Monro is a family name already associated with our flagship red and now, in the run up to the Millenium, we have christened our top of the range bubbly, "Monro Brut".

Whenever conditions favour production of fine sparkling wine we intend to create Monro Brut Premiere Cuvee. However, due to the timimg of the maided release we decided on Millenium Cuvee for the 1993 vintage.

For our 1993 Monro Brut, healthy whole grapes were pressed very gently using a Champagne presing programme. Only the cuvee (best quality juice) was used in the blend. The chardonnay component was fernmented in used barrels for extra complexity. After blending, yeast and sugar were added for a secondary fermentation in the bottle which takes +/- 6 weeks, producing CO2. The sparkling wine was matured in contact with the lees for 5 years. Monro 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.

Cultivars: 50% Pinot Noir - for body and flavour
50% Chardonnay - for elegance and freshness.

Tastiong Notes: Rich, creamy yeasty nose, with a full, ripe bready flavour on the middle palate developing finess and complexity on the aftertaste. Powerful and bracing to drink now it will still continue to improve for up to 3 years.

AWARDS: Veritas Gold.

Bottled: September 1993
Disgorged: March 1997

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