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Villiera Monro Brut 1994

A blend of 50% Pinot Noir and 50% Chardonnay. Rich, creamy yeasty nose, with a full, ripe bready flavour on the middle palate developing finesse and complexity on the aftertaste. Powerful and bracing to drink now it will still continue to improve for up to 3 years.

variety : Chardonnay | Chardonnay; Pino Noir
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin :
analysis : **alc :** 12.5 % vol **rs :** 8.0 g/l **pH :** 3.3 **ta :** 6.5 g/l
type : Sparkling
pack : Bottle **closure :** Cork

in the cellar : Whenever conditions favour the production of fine sparkling wine we intend to create Monro Brut Premiere Cuvee. The 1994 vintage was ideally suited to quality sparkling wine production. Although slightly warm, the fruit arrived in perfect condition and the result is in the bottle. For our 1994 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, yeast and sugar were added for a secondary fermentation in contact with the lees for 4 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.

Awards:
The 1993 (first Millenium release) was awarded a Veritas Gold in 1999.

Villiera Wines
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