

## Villiera Monro Brut 2004

Rich, creamy, yeasty nose, with a full, ripe, toasty flavour on the middle palate developing finesse and complexity on the aftertaste.

**variety** : Chardonnay | 50% Chardonnay, 50% Pinot Noir

**winery** : Villiera Wines

**winemaker** : Jeff Grier

**wine of origin** : Stellenbosch

**analysis** : alc : 12 % vol   rs : 9.5 g/l   pH : 3.35   ta : 6 g/l

**type** : Sparkling   **style** : Dry

**pack** : Bottle   **closure** : Cork

2008 Concours Mondial de Bruxelles - Silver Medal  
2008 Swiss International Air Lines Wine Awards - Best Sparkling Wine  
2008 Swiss International Air Lines Wine Awards - Gold Award  
2000 Michaelangelo Gold  
2000 Old Mutual Trophy Show Silver  
1999 Veritas Gold  
1999 Basel Wine Fair (Switzerland) Gold  
1999 Sante Classic Cape Classique Trophy  
1998 4 star John Platter

**ageing** : 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.

**in the vineyard** : Villiera, a family run winery, is situated in the Stellenbosch region, where the prevailing Mediterranean climate favours the growing of vines. All the fruit is grown on Villiera making the wines distinctive and unique. From the vineyard to the cellar, techniques are utilized that develop and retain the distinct aromas and flavours of the style.

Whenever conditions favour the production of fine sparkling wine we create Monro Brut our Prestige Cuvee. The 2001 vintage was suited to quality sparkling wine production.



### Villiera Wines

Stellenbosch

021 865 2002

[www.villiera.com](http://www.villiera.com)