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Villiera Monro Brut 2005

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



variety : Chardonnay | 60% Chardonnay; 40% Pinot Noir
winery : Villiera Wines
winemaker : Jeff Grier
wine of origin : Stellenbosch
analysis : **alc :** 12.28 % vol **rs :** 8 g/l **pH :** 3.41 **ta :** 5.8 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

PREVIOUS AWARDS

- **1993**: Veritas Awards - Gold Medal
- International Wine & Spirit Competition - Silver Medal
- **1995**: John Platter Wine Guide - 4 Stars
- Basel Wine Fair (Switzerland) - Gold Medal
- **1996**: Veritas Awards - Gold Medal
- John Platter Wine Guide - 4 Stars
- **1997**: John Platter Wine Guide - 4 Stars
- Veritas Awards - Double Gold Medal
- **1999**: Basel Wine Fair (Switzerland) - Gold Medal
- John Platter Wine Guide - 4 Stars
- Classic Wine Trophy Awards - Gold Medal
- Classic Wine Trophy Awards - Top Cap Classique
- Veritas Awards - Gold Medal
- **2000**: International Michelangelo Awards - Gold Medal
- John Platter Wine Guide - 4 Stars
- **2001**: Classic Wine Trophy Awards - Gold Medal
- Concours Mondial de Bruxelles - Silver Medal
- International Wine & Spirit Competition - Silver Medal
- John Platter Wine Guide - 4 Stars
- Swiss International Airlines Awards - Gold medal
- Swiss International Airlines Awards - Best Sparkling Wine
- **2004**: John Platter Wine Guide - 4½ Stars
- International Wine & Spirit Competition - Silver Medal - Best in Class
- **2005**: John Platter Wine Guide - 5 Stars
- Concours Mondial de Bruxelles - Silver Medal
- 91 points by *i-winereview*
- **2006**: International Michelangelo Awards - Silver Medal

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 cellar : Whenever conditions favour the production of fine sparkling wine we create Monro Brut our Prestige Cuvee. The 2005 vintage was suited to quality sparkling wine production. For our 2005 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 with Pinot Noir, yeast and sugar were added for a secondary fermentation in the bottle and extended lees contact for 4 years.

Bottled: September 2005

Disgorged: November 2009

Villiera Wines

Stellenbosch

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www.villiera.com